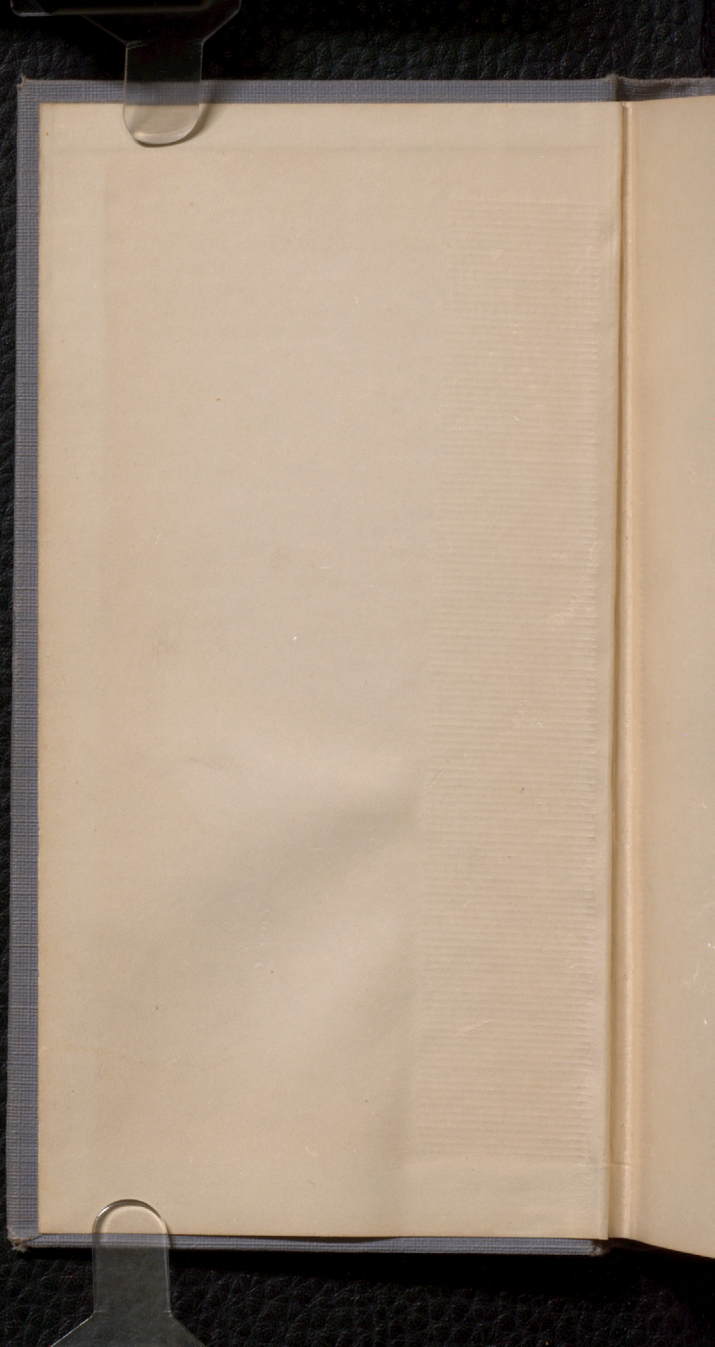


HOW TO MIX
DRINKS
AND HOW TO SERVE

By **PAUL E. LOWE**



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DRINKS

HOW TO MIX AND HOW TO SERVE

By
PAUL E. LOWE

THE LATEST VEST POCKET GUIDE FOR QUICK REFERENCE, CONTAINING OVER 350 FORMULAS FOR MIXING AND SERVING INDIVIDUAL DRINKS, AND DRINKS IN QUANTITIES, FOR RECEPTIONS AND PARTIES. ALSO VALUABLE FORMULAS FOR THE MANUFACTURE OF DRINKS, ETC., IN BULK FOR BOTTLING.

INCLUDING

DIRECTIONS FOR STOCKING AND CONDUCTING FIRST-CLASS HOTEL, CLUB AND PUBLIC BARS, TOGETHER WITH A CHOICE SELECTION OF TOASTS FOR ALL OCCASIONS.

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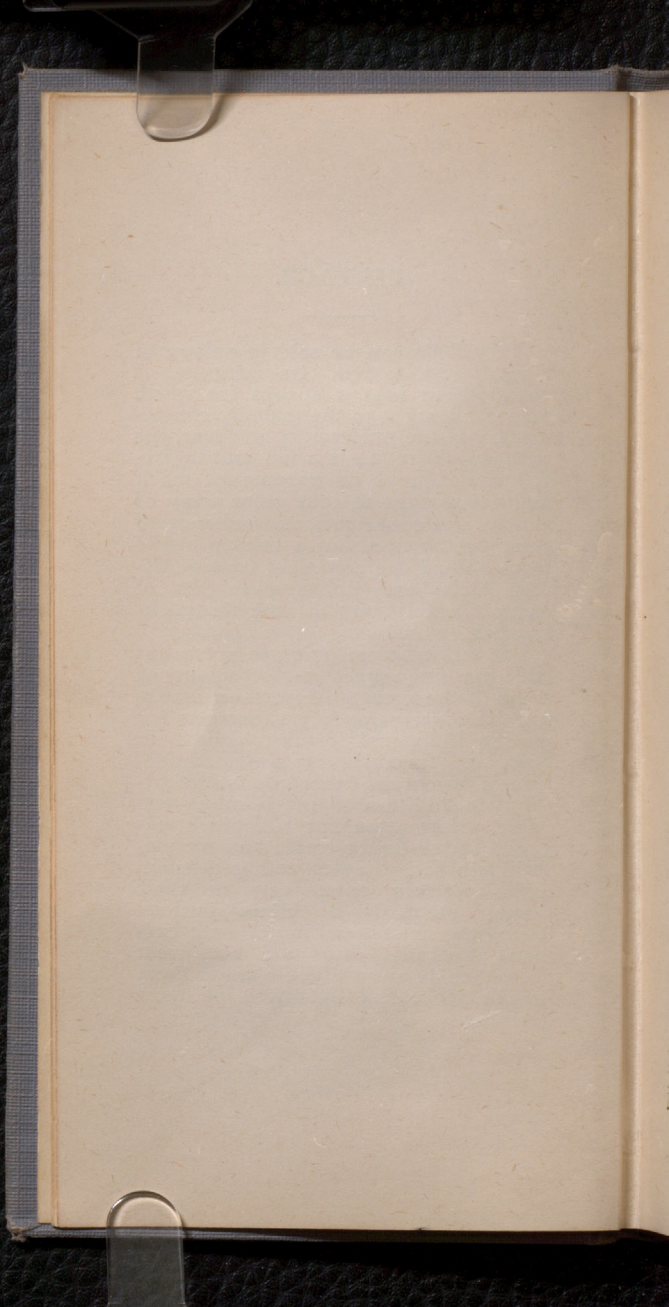
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PREFACE.

Very little can be said in eulogy of a work of this kind. Its usefulness is so apparent that it speaks for itself. In submitting it to the friendly consideration of the profession, however, the author only requests a fair and impartial criticism of its paramount merit and advantages to that great army of skillful and conscientious workers who cater to the needs of a thirsty public from behind the countless bars of hotels, clubs and drinking resorts of every description in the English-speaking world.

The work, before going to press, has had the unqualified endorsement of some of the greatest experts in America. It contains over 350 formulas for mixing individual drinks, drinks in bulk, and formulas for the manufacture of numerous other goods for bottling, in addition to much other valuable information for all those engaged in the liquor traffic and for private families. Ladies and gentlemen who entertain extensively in their homes, stewards of clubs, butlers, dining-car managers, hotel and bar-men generally, will find this vest pocket guide an invaluable aid to them in the successful operation of their business.



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Explanation of a Few Terms Used in the Formulas Contained in This Work.

Bar Glass (or mixing glass) is a tall glass wider at the top than at the bottom, and of heavier glass than that of which regular serving glasses are composed.

Bar Sugar.—Powdered or pulverized sugar.

Float.—To float liquor on top of a drink, a spoon is held in an inclined position over the drink, quite near to the surface, and the liquor is poured slowly into the bowl of the spoon and allowed to trickle gently on to the surface of the drink.

Jigger.—A small measure holding two ounces. (See index for "Jigger.")

Shaker.—A tall nickel or tin receptacle, shaped like a mixing glass, and wide enough at the top to cover the top of the largest mixing glass, and allow it to enter into it about an inch.

Shake.—To shake a drink the shaker is placed, inverted, over the mixing glass, and with a smart blow on bottom of shaker, it is made to stick fast and tight over the rim of the glass, so that none of the fluid can escape. The operator then takes the glass and shaker in his two hands, in such manner as to hold them firmly together, and shakes them up and down until desired result is effected.

Stir.—To stir (or "spoon") a drink (or "spoon the ice") is to mix the drink with the regulation bar spoon by stirring it about, or twirling it around as practical bartenders sometimes do for nice effect.

Strain.—To strain a drink is to fit the strainer in the mouth of the mixing glass, and then pour the drink into the serving glass free from all solids.

Muddle.—To muddle a lump of sugar, a little water is put into a glass with the sugar and the sugar is crushed in the water with the muddler (a small wooden implement about 6 to 8 inches long with blunt end.)

Pony.—Small glass containing one ounce.

Twist.—So serve with a piece of twisted lemon peel on top. Take a small piece of lemon peel and twist it over the drink, and then drop the peel in. But to "twist a piece of lemon peel on top" is to extract the oil by twisting it over the drink and throwing the peel aside.

Wineglass.—Two ounces.

THE ORDER OF MIXING INGREDIENTS.

Whilst the formulas in this work provide for mixing the ingredients in certain order for each drink, it is not arbitrarily required that the mixer should invariably follow the order given. There is latitude allowed for both convenience and judgment in mixing. All that is imperative is a close observance of the ingredients named, the proportions and manner of serving. In mixing many drinks some experts will begin with ice; others with something else, and in the end, for all drinks which are shaken or stirred and strained, it matters little in what order the ingredients are put into mixing glass, as they will all be mixed together before straining.

DRINKS: HOW TO MIX AND HOW TO SERVE.

Abricotine Pousse Cafe.

Fillousse café glass one-third full of Abricotine and add Maraschino, Curacao, Chartreuse and brandy in equal proportions until the glass is filled. The ingredients should be poured in one after the other from a small wine glass, with great care, to prevent the colors from blending. Ignite the brandy on top, and after it has blazed for a few seconds extinguish it by placing a saucer or the bottom of another glass over the blazing fluid. Then serve.

Absinthe (when the customer asks for absinthe without specifying any particular style of service).

Pour one pony of absinthe into large bar glass and let ice cold water drip from the absinthe glass into bar glass until full. The absinthe glass has a hole in the center. By filling the bowl of the absinthe glass partly with shaved ice, and the rest with water, the water will be ice cold as it drops from the absinthe glass.

Absinthe, American Service.

Mixing glass $\frac{3}{4}$ full shaved ice.

4 dashes gum syrup.

1 pony absinthe.

Shake until outside of shaker is well frosted; strain into large champagne glass and serve.

Absinthe Cocktail.

Fill mixing glass $\frac{3}{4}$ full shaved ice.

$\frac{1}{2}$ jigger water.

$\frac{1}{2}$ jigger absinthe.

2 dashes Angostura bitters

1 teaspoonful Benedictine.

Stir; strain into cocktail glass and serve.

Absinthe Frappe.

Fill medium bar glass full of shaved ice.

1 teaspoonful Benedictine.

1 pony absinthe.

Shake until outside of shaker has frosty appearance; strain into six-ounce shell glass and serve.

Absinthe, French Service.

Pour 1 pony of absinthe into a champagne glass which is standing in a bowl. Fill the bowl of your absinthe glass with shaved ice and water. Raise the bowl and let the ice water drip into the absinthe until the proper color is obtained. Serve in thin bar glass.

Absinthe, Italian Service.

1 pony of absinthe in large bar glass.

3 pieces cracked ice.

3 dashes Maraschino.

$\frac{1}{2}$ pony Anisette.

Pour ice water in glass, at same time stirring gently with bar spoon. Serve.

Admiral Schley High Ball.

Drop 1 piece of ice into a high ball glass.

HOW TO SERVE.

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1 teaspoonful pineapple syrup.
1 teaspoonful lemon juice.
2-3 jigger Irish whiskey.
2-3 jigger Tokay, Angelica or Sweet
Catawba wine.
Fill up with Apollinaris or Seltzer.

Ale Flip.

Fill an ale glass nearly full.
1 teaspoonful of bar sugar.
Break in 1 whole egg; grate a little
nutmeg on top and serve the drink
with a spoon alongside of the glass.

Ale Sangaree.

Dissolve in an ale glass 1 teaspoon-
ful bar sugar. Fill up with ale and
serve with grated nutmeg on top.

American Pousse Cafe.

Fill aousse cafe glass $\frac{1}{4}$ full of
Chartreuse, and add Maraschino, Cur-
acao and brandy in equal proportions
until the glass is filled. Then proceed
as for Abricotine Pousse Café.

Apollinaris Lemonade.

Fill large bar glass 2-3 full shaved
ice.

2 teaspoonfuls bar sugar.
1 lemon's juice.

Fill up with Apollinaris; stir; strain
into lemonade glass; dress with fruit
and serve.

Apple Jack Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved
ice.

3 dashes gum syrup.
3 dashes raspberry syrup.
1 $\frac{1}{4}$ jiggers applejack.

Shake; strain into cocktail glass and
serve with piece of lemon peel twisted
on top.

Applejack Fix.

Fill large bar glass with shaved ice.
2 teaspoonfuls bar sugar, dissolved
in little water.

$\frac{1}{4}$ juice of 1 lemon.

3 dashes Curacoa.

4 dashes of any fruit syrup.

1 jigger applejack brandy.

Stir; dress with fruits; serve with
straws.

Applejack Sour.

Fill large bar glass $\frac{3}{4}$ full shaved ice.
2 teaspoonfuls bar sugar dissolved
in little water.

3 dashes lemon or lime juice.

1 jigger applejack.

Stir well; strain into sour glass;
dress with fruit and berries and serve.

"Arf-and-Arf."

Pour into an ale glass or mug $\frac{1}{2}$
porter and $\frac{1}{2}$ ale, or porter and stout
with ale, or $\frac{1}{2}$ old and $\frac{1}{2}$ new ale.
The use of the porter and ale is more
prevalent in England. In the United
States $\frac{1}{2}$ old and $\frac{1}{2}$ new ale is usually
used when this drink is called for, un-
less otherwise specified.

Arrack Punch.

Pour into a punch glass the juice of
1 lime and a little Apollinaris water in
which a heaping teaspoonful of bar
sugar has been dissolved. Add 1 lump
ice.

$\frac{3}{4}$ jigger Batavia Arrack.

$\frac{1}{4}$ jigger Jamaica rum.

Stir well; dash with champagne; stir
again briskly; dress with fruit and
serve.

Artillery Punch (for party of 30 people)

Use large bowl for mixing.

1 lb. bar sugar.

Juice of 6 lemons.

1 quart claret.

1 quart sherry.

1 quart Scotch whiskey.

1 quart brandy.

Mix the above; pour into another bowl into which a block of clear ice has been placed; dress the ice with fruits; pour in 1 quart of Apollinaris and serve in punch glasses or cups.

Astringent.

$\frac{1}{2}$ wineglass port wine.

6 dashes Jamaica ginger.

Fill up with brandy; stir gently and serve with little nutmeg on top.

Auditorium Cooler.

Into large bar glass squeeze juice of 1 lemon.

1 teaspoonful bar sugar.

1 bottle ginger ale off the ice.

Stir; decorate with fruit and berries. Serve.

Baltimore Eggnog.

Beat to a cream the yolk of one egg, two level teaspoonfuls of bar sugar and a little ground cinnamon and nutmeg. Fill a large bar glass $\frac{1}{2}$ full cracked ice and pour in:

$\frac{1}{4}$ jigger Jamaica rum.

$\frac{1}{4}$ jigger brandy.

$\frac{3}{4}$ jigger Madeira wine.

Now add the yolk of egg, etc., which have been beaten to a cream, and fill up with milk. Shake well; strain into tall, thin glass; grate a little nutmeg on top and serve.

Bamboo Cocktail.

Fill large bar glass 1-3 full fine ice.

$\frac{3}{4}$ jigger sherry wine.

$\frac{3}{4}$ jigger Italian Vermouth.

Stir; strain into cocktail glass. Serve.

Benedictine.

Place an inverted whiskey glass on the bar, set a pony glass on it and fill up with Benedictine. Serve all liqueurs straight in this manner.

Beef Tea.

$\frac{1}{2}$ teaspoonful beef extract in small bar glass.

Fill glass with hot water. Stir well while seasoning with pepper, salt and celery salt. Serve with small glass of cracked ice and spoon on the side.

Bishop.

1 teaspoonful bar sugar in large bar glass.

2 dashes lemon juice with the skin of two slices.

Fill glass $\frac{3}{4}$ full shaved ice.

1 dash Seltzer water.

2 dashes Jamaica rum.

Fill up with claret or Burgundy; shake; ornament with fruit and serve with straws.

Bishop a la Prusse.

Before a fire or in a hot oven roast 6 large oranges until they are of a light brown color, and then place them in a deep dish and scatter over them $\frac{1}{2}$ lb. of granulated sugar and pour on 1 pint of port or claret wine. Then cover the dish and set it aside for 24 hours before the time to serve. When about ready for the service, set the dish in boiling water; press the juice from the oranges with a large spoon or wooden potato masher and strain the juice through a fine seive or cheese cloth. Then boil 1 pint of port or claret and mix it with the strained juice. Serve in stem claret glasses while warm. A little nutmeg on top

improves the drink, but should not be added unless requested by customer or guest.

Bismarck.

2 teaspoonfuls vanilla cordial in sherry wine glass.

1 yolk of an egg covered with Benedictine so as not to break the yolk.

$\frac{1}{2}$ wineglass kuemmel.

1 light dash Angostura bitters.

The colors should be kept separate and great care exercised to prevent the ingredients from running together.

Bizzy Izzy High Ball.

Drop 1 piece of ice into a highball glass.

2 dashes lemon juice.

2 teaspoonfuls pineapple syrup.

$\frac{1}{2}$ jigger sherry wine.

$\frac{1}{2}$ jigger rye or Bourbon whiskey.

Black Stripe.

Pour - wineglass Santa Cruz or Jamaica rum into a small bar glass and add 1 tablespoonful of molasses.

If to serve hot, fill glass with boiling water and sprinkle nutmeg on top.

If to serve cold, add $\frac{1}{2}$ wineglass water.

Stir well and fill up with shaved ice.

Black and Tan Punch (for party of 10.)

1 lb. white sugar.

Juice of 6 lemons.

1 quart Guinness stout.

1 quart champagne.

Pour into mixture of lemon juice and sugar the champagne and stout, ice cold. Serve in punch glasses dressed with fruit.

Blackthorne Cocktail.

Fill mixing glass 2-3 full shaved ice

$\frac{1}{4}$ teaspoonful lemon juice.

1 teaspoonful syrup.

$\frac{1}{2}$ jigger Vermouth.

$\frac{1}{2}$ jigger Sloe gin.

1 dash Angostura bitters.

2 dashes orange bitters.

Stir; strain into cocktail glass and serve.

Blackthorne Sour.

Fill large bar glass 2-3 full shaved ice.

4 dashes lime or lemon juice.

1 teaspoonful pineapple syrup.

$\frac{1}{2}$ teaspoonful green Chartreuse.

1 jigger Sloe gin.

Stir; strain into claret glass; ornament with fruit and serve.

Bliz's Royal Rickey.

Drop 3 lumps cracked ice in a rickey (thin champagne) glass.

$\frac{1}{2}$ lime or $\frac{1}{4}$ lemon

4 dashes raspberry syrup.

1 pony Vermouth.

$\frac{3}{4}$ jigger gin.

Fill up with ginger ale (imported); stir; dress with fruit and serve.

Blue Blazer.

Use two pewter or silver mugs.

1 teaspoonful bar sugar dissolved in a little hot water.

1 wineglass (or jigger) Scotch whiskey.

Ignite the mixture, and while blazing pour it several times from one mug to the other. Serve with a piece of twisted lemon peel on top.

Boating Punch.

Into a large bar glass put:

2 teaspoonfuls bar sugar.

2 dashes lemon juice.

1 dash lime juice.

Fill up with shaved ice and add:
1 pony brandy.
1 jigger Santa Cruz rum.
Stir; dress with fruit and serve with straws.

Bombay Punch (2½-gallon mixture for 40 people).

Bruise the skins of 6 lemons in 1 lb. of bar sugar and put the sugar in a punch bowl and add:

- 1 box strawberries.
- 2 lemons, sliced.
- 6 oranges, sliced.
- 1 pineapple, cut into small pieces.
- 1 quart brandy.
- 1 quart sherry wine.
- 1 quart Madeira wine.
- 3 jiggers Maraschino.

Stir well; empty into another bowl in which a block of clear ice has been placed and add:

- 4 quarts champagne.
- 2 quarts carbonated water.

Serve into punch glasses so that each person will have some of the fruit.

Bon Soir ("Good Night").

Fill a sherry glass ½ full of shaved ice.

- ½ pony Benedictine.
- ½ pony Creme Yvette.

Fill up with ginger ale; stir gently and serve with a straw cut in two.

Boston Cooler.

- 1 lemon rind in large bar glass.
 - 3 lumps ice.
 - 1 bottle ginger ale.
 - 1 bottle sarsaparilla.
- Serve.

Boston Eggnog.

Into a large bar glass drop the yolk of an egg, 1 heaping teaspoonful bar

sugar, a pinch each of nutmeg and cinnamon; beat to a cream and add:

3 teaspoonfuls Jamaica rum.

1 jigger Madeira wine.

6 lumps cracked ice.

Fill up with milk; shake well; strain into milk punch glass; sprinkle with nutmeg on top and serve.

Bottle of Cocktail.

Pour a quart of whiskey, or other liquor desired, into a bar measure or glass pitcher and add:

1 jigger gum syrup.

1 pony Curacoa.

$\frac{3}{4}$ pony Angostura bitters.

Pour back and forth from one measure or pitcher into another measure or pitcher until the liquid is thoroughly mixed. Bottle and cork.

Brace Up.

1 tablespoonful bar sugar in large mixing glass.

3 dashes Boker's or Angostura bitters.

3 dashes lemon juice.

2 dashes anisette.

1 egg.

1 jigger brandy.

$\frac{1}{2}$ glass shaved ice.

Shake well; strain into tall, thin glass; fill with Apollinaris and serve.

Brandy and Ginger Ale.

3 lumps of ice in tall, thin glass.

1 wineglass brandy.

1 bottle ginger ale.

Stir briskly and serve.

Brandy and Soda.

2 pieces of ice in tall, thin glass.

1 wineglass brandy.

1 bottle plain soda.

Stir briskly and serve.

Brandy Champerelle.

1-3 jigger red Curacoa in a wine-glass.

1-3 jigger Maraschino, anisette or yellow Chartreuse.

1-3 jigger brandy.

1 light dash Angostura bitters.

Serve.

Brandy Cobbler.

Dissolve heaping teaspoonful of bar sugar in a little water in a mixing glass.

1½ jiggers brandy.

Fill glass with shaved ice; shake well; ornament with fruit and serve with straws.

Brandy Cocktail.

Fill large bar glass ½ full of shaved ice.

3 dashes gum syrup.

2 dashes Angostura bitters.

1 piece lemon peel.

1 jigger brandy.

Fill up to ¾ full with shaved ice; stir; strain into cocktail glass and serve.

Brandy Cocktail (Fancy).

Fill large bar glass ½ full shaved ice.

3 dashes gum syrup.

1 jigger brandy.

2 dashes Curacoa.

2 dashes Angostura or Boker's bitters.

Stir well; strain into cocktail glass, the rim of which has been moistened with lemon juice and dipped lightly in sugar, and serve with little piece of twisted lemon skin on top.

Brandy Crusta.

Fill large bar glass ¾ full shaved ice.

- 4 dashes gum syrup.
- 2 dashes Boker's or Angostura bit-
ters.
- 2 dashes Maraschino.
- 2 dashes lemon juice.
- 1 jigger brandy.

Prepare a cocktail glass in the following manner: Moisten the edge of the glass with lemon juice and dip it lightly in powdered sugar. Peel a whole lemon in one whole piece and fit this into the glass so as to entirely cover the inside. Stir well; strain into prepared cocktail glass; dress with fruit and serve.

Brandy Daisy.

Fill small bar glass $\frac{1}{2}$ full shaved ice.

- $\frac{1}{2}$ juice of 1 lemon.
- 4 dashes gum syrup.
- 3 dashes orange cordial.
- 3 dashes Curacoa.
- 1 jigger brandy.

Shake; strain into cocktail glass, fill up with Apollinaris or Seltzer and serve.

Brandy Fix.

Substitute brandy for applejack and proceed as for applejack fix.

Brandy Fizz.

Fill medium bar glass $\frac{1}{2}$ full of shaved ice.

- 1 teaspoonful white of egg.
- 4 dashes lemon juice.
- 1 jigger brandy.

Shake well; strain into fizz glass; fill up with Apollinaris or Seltzer water, and serve immediately, as this drink should be taken while effervescing.

Brandy Flip.

Fill medium bar glass $\frac{1}{4}$ full shaved ice.

1 egg broken in whole.

2 level teaspoonfuls bar sugar.

1 jigger brandy.

Shake well; strain into small shell glass; grate a little nutmeg on top and serve.

Brandy Float.

Fill a cocktail glass 2-3 full of carbonated water.

1 pony brandy floated on top.

(Use spoon to float the brandy.)

Brandy Julep.

Into a small bar glass pour $\frac{3}{4}$ wine-glass of water and stir in 1 heaping teaspoonful of bar sugar. Bruise 3 or 4 sprigs of mint in the sugar and water with a muddler until the flavor of the mint has been extracted. Then withdraw the mint and pour the flavored water into a tall shell glass or large goblet, which has been filled with fine ice, and add:

1 jigger of brandy.

2 dashes Jamaica rum.

Stir well; decorate with few sprigs of mint by planting the sprigs stems downward in the ice around the rim of glass; dress with fruit and serve.

Brandy Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 teaspoonfuls bar sugar dissolved in little water.

$\frac{1}{2}$ juice of 1 lemon.

$\frac{1}{4}$ jigger Santa Cruz rum.

1 $\frac{1}{2}$ jiggers brandy.

1 slice of orange.

1 piece pineapple.

Shake; dress with fruit and serve with straw.

Brandy Scaffa.

Into a small wineglass pour:
Green Chartreuse.
Maraschino.
Old brandy.

In equal proportion to fill the glass, using care, as in preparing crustas, not to allow the colors to blend.

Brandy Shake.

Fill small bar glass $\frac{3}{4}$ full shaved ice.

1 teaspoonful bar sugar.

Juice of 2 limes.

1 jigger brandy.

Shake; strain into small fancy glass and serve.

Brandy Shrub (2 gallon mixture for 40 people).

Into a punch bowl put the peeled rinds of 5 lemons and the juice of 12 lemons and add 5 quarts of brandy. Make the bowl air-tight and set it aside. At the expiration of 6 days add 3 quarts of sherry wine and 6 pounds of loaf sugar, which has been dissolved in 1 quart of plain soda. Strain through a bag and bottle.

Brandy Skin.

Fill a whiskey glass $\frac{1}{2}$ full hot water and pour in:

1 jigger brandy.

Twist a piece of lemon skin on top and serve.

(It may occur that a customer will ask for a little sugar. In that case add $\frac{1}{2}$ small teaspoonful, and stir.)

Brandy Sling.

In a whiskey glass:

1 lump ice.

1 teaspoonful sugar dissolved in little water.

1 jigger brandy.

Stir; twist in a piece of lemon peel; grate nutmeg on top and serve.

Brandy Smash.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

1 heaping teaspoonful bar sugar.

3 sprigs of mint.

1 jigger brandy.

Stir; strain into fancy stem glass and serve.

Brandy Sour.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 teaspoonfuls bar sugar.

3 dashes lemon or lime juice.

3 dashes Seltzer or Apollinaris water.

1 jigger brandy.

Stir; strain into sour glass; dress with fruit and serve.

Brandy Toddy.

Into a whiskey glass drop 1 lump cracked ice.

1 teaspoonful of bar sugar dissolved in little water.

Stir; place the bottle before the customer and allow him to pour his own drink.

Bronx Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1-3 jigger dry gin.

1-3 jigger French Vermouth.

1-3 jigger Italian Vermouth.

1 slice orange.

Shake well; strain into cocktail glass and serve.

Burnt Brandy.

Place two lumps of cut loaf sugar in a small, shallow dish or saucer and pour over the sugar $1\frac{1}{2}$ jiggers Cognac brandy. Ignite the sugar and brandy and let them burn for about two minutes. Then cover the dish or saucer with a plate, and when the fire is extinguished pour the liquid into a small bar glass and serve.

Buster Brown Cocktail.

Fill large bar glass 2-3 full shaved ice.

1 teaspoonful gum syrup.

2 dashes lemon juice.

2 dashes orange bitters.

1 jigger whiskey.

Stir; strain into cocktail glass and serve.

Buttered Rum.

In a tumbler drop 1 lump of sugar and dissolve it in a little hot water and add:

$\frac{1}{4}$ jiggers rum.

1 piece of butter about the size of a walnut.

Grate nutmeg on top and serve.

California Sherry Cobbler.

1 pony of pineapple syrup in large bar glass.

2 jiggers California sherry.

Fill glass with shaved ice; stir well; decorate with fruit; dash a little port wine on top and serve with straws.

California Wine Cobbler.

Fill tall, thin glass nearly full shaved ice.

1 heaping teaspoonful bar sugar.

Juice of 1 orange.

$2\frac{1}{2}$ jiggers California wine.

Stir; ornament with fruit and serve with straws.

Canadian Punch (6-gallon mixture for party of 120 people).

3½ lbs. bar sugar.

1½ gallons rye whiskey.

2 quarts Jamaica rum.

14 lemons, sliced.

2 pineapples, sliced.

4 gallons water.

(See instructions for mixing and serving punch in quantities.)

Catawba Cobbler.

Fill large bar glass ½ full of shaved ice.

1 teaspoonful bar sugar dissolved in a little water.

1½ jiggers Catawba wine.

¼ slice of orange.

Fill with shaved ice; stir well; decorate with berries and serve with straws.

Celery Sour.

Fill large bar glass full shaved ice.

1 teaspoonful lemon juice.

1 teaspoonful pineapple syrup.

1 teaspoonful celery bitters.

Stir; strain into fancy wineglass with fruit and serve.

Century Club Punch (for a party of 5).

Fill glass pitcher ¼ full cracked ice.

½ pint Jamaica rum.

½ pint Santa Cruz rum.

2½ pints aerated water.

2½ tablespoonfuls bar sugar.

Stir well and serve in punch glasses.

Champagne.

Serve off the ice very cold. Ice should never be put in the wine.

Champagne Cobbler.

1 teaspoonful bar sugar in large bar glass.

1 slice lemon peel.

1 slice orange peel.

Fill glass $\frac{1}{2}$ full shaved ice and fill up with champagne. Decorate with fruit and serve with straws.

Champagne Cocktail.

1 lump sugar in tall, thin glass.

1 small piece ice.

2 dashes Angostura bitters.

1 piece twisted lemon peel.

Fill up with champagne.

Stir and serve.

Champagne Cup (2-gallon mixture).

For mixing use a large punch bowl or other suitable vessel of glass or porcelain lined.

4 oranges, sliced.

4 lemons, sliced.

$\frac{1}{2}$ pineapple, sliced.

$\frac{1}{2}$ pint Chartreuse.

$\frac{1}{2}$ pint Abricotine.

1 pint Curacoa.

1 pint Cognac brandy.

1 pint Tokay wine.

Stir well and allow mixture to stand three hours. Strain into another bowl and add:

3 quarts champagne.

3 pints Apollinaris water.

1 large piece of ice.

Stir well; decorate with fruit; float slices of grape fruit on top and serve in champagne glasses.

(See "general directions for making cups and punches.")

Champagne Frappe.

Place the bottle in a champagne cooler and around it a freezing mixture of fine ice and salt. Twirl the bottle until it is about to freeze, when it will be ready to serve.

Champagne Julep.

Fill medium size shell glass 1-3 full cracked ice.

2 teaspoonfuls bar sugar.

2 sprigs bruised mint.

Pour champagne slowly into the glass, stirring gently at the same time.

Dress with fruit; dash with brandy and serve with straws.

Champagne Punch (for a party of 6).

Into a glass pitcher pour the juice of 1 lemon, and add:

$\frac{1}{4}$ lb. bar sugar.

1 jigger strawberry syrup.

1 quart bottle champagne.

Stir with ladle and drop in:

1 sliced orange.

3 slices pineapple.

Decorate with fruit and serve in champagne goblets.

Champagne Sour.

Fill medium bar glass 1-3 full shaved ice.

3 dashes lemon juice.

Fill up with champagne.

Stir gently; dress with fruit and berries; dash with brandy and serve with straws.

Champagne Velvet.

Fill a goblet $\frac{1}{2}$ full ice-cold champagne. Fill up balance of goblet with ice-cold porter. Stir and serve.

Chocolate Punch.

Fill large bar glass 2-3 full shaved ice.

1 teaspoonful bar sugar.

$\frac{1}{4}$ jigger Curacoa.

1 jigger port wine.

1 egg.

Fill up with milk; shake well; strain

into punch glass; grate nutmeg on top and serve.

Cider Eggnog.

Into a large bar glass break a fresh egg.

1 teaspoonful sugar.

4 lumps cracked ice.

Fill up with sweet cider.

Shake; strain into tall, thin glass and serve with grated nutmeg on top.

Claret and Ice.

4 lumps ice in medium size mineral water glass.

Fill up with claret and serve.

Claret Cobbler.

Dissolve one teaspoonful of sugar with little water in large bar glass.

1 quartered slice orange.

2 jiggers claret.

Fill up with shaved ice and serve with straws.

Claret Cup (2-gallon mixture).

For mixing use a large punch bowl or other suitable vessel of glass or porcelain lined.

6 oranges, sliced.

3 lemons, sliced.

2 small pineapples.

2 jiggers Abricotine.

4 jiggers Curacoa.

4 quarts claret.

3 pints Apollinaris.

Mix well with a ladle and set aside for three hours before using. Then strain into another bowl, and when ready to use add 3 pints of some sparkling wine, preferably champagne. Stir gently once or twice, and then put in a block of clear ice and decorate the top of it tastily with fruits and let several slices of grape fruit float around

in the bowl. Serve in champagne glasses. (See "general directions for making cups and punches.")

Claret Flip.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

2 heaping teaspoonfuls bar sugar dissolved in a little water.

1 whole egg broken in.

$1\frac{1}{2}$ jiggers claret wine.

Shake thoroughly; strain into punch glass; sprinkle little nutmeg on top and serve.

Claret Punch.

Fill large bar glass 2-3 full shaved ice.

3 teaspoonfuls bar sugar.

4 dashes lemon juice.

2 slices orange.

2 jiggers claret.

Shake; strain into thin glass; dress with fruit and serve with straws.

Claret Punch (5-gallon mixture for a large reception or party of 100 people).

For mixing use a large agate or porcelain lined vessel.

4 lbs. cut loaf sugar.

Juice of 25 lemons.

2 quarts brandy.

10 quarts claret.

7 jiggers Chartreuse (green).

8 quarts carbonated water.

Stir well.

Place a large block of ice in a punch bowl and fill nearly full of the mixture, adding:

18 oranges, cut in slices.

$1\frac{1}{2}$ cans sliced pineapples.

Serve from the bowl into punch glasses with a ladle, and renew the

contents of the bowl from the mixing vessel as needed.

Clover Club Cocktail.

Fill large bar glass $\frac{1}{2}$ full fine ice.

$\frac{1}{2}$ pony raspberry syrup.

$\frac{1}{2}$ jigger dry gin.

$\frac{1}{2}$ jigger French Vermouth.

White of 1 egg.

Shake well; strain into cocktail glass and serve.

Club Cocktail.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

2 dashes Angostura bitters.

2 dashes pineapple syrup.

2 dashes Maraschino.

1 jigger brandy.

Stir; strain into cocktail glass; dress with berries; dash with champagne; twist a piece of lemon skin over the drink and drop it on top. Serve.

Club House Claret Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

4 dashes gum syrup.

1 teaspoonful lemon juice.

1 teaspoonful orange juice.

2 jiggers claret.

Shake; strain into tall, thin glass; fill up with Apollinaris or Seltzer; dress with fruit and serve.

Club House Punch (for a party of 20).

For mixing use a large punch bowl.

$\frac{1}{2}$ can peaches.

$\frac{1}{2}$ can pineapples.

3 oranges, sliced.

3 lemons, sliced.

3 quarts sweet Catawba or Tokay.

1 pint brandy.

$1\frac{1}{2}$ jiggers Jamaica rum.

1 jigger green Chartreuse.

Set this mixture aside in ice box for 6 hours. Then place a block of ice in another bowl of sufficient capacity and strain in the mixture from the mixing bowl. Dress the ice with fruit and serve with a ladle into punch glasses.

Cocktail.

(See Plain Cocktail.)

Coffee Cocktail.

Fill large bar glass 2-3 full shaved ice.

1 fresh egg.

1 teaspoonful bar sugar.

1 jigger port wine.

1 pony brandy.

Shake; strain into medium thin glass; grate nutmeg on top and serve.

Cohasset Punch.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

1 jigger New England rum.

1 jigger Vermouth.

3 dashes gum syrup.

1 dash orange bitters.

$\frac{1}{2}$ juice of a lemon.

Stir and serve with a preserved peach and its liquor.

Cold Ruby Punch (2½ gallon mixture for 50 people).

4 lbs. cut loaf sugar.

2 quarts port wine.

2 quarts Batavia Arrack.

6 quarts green tea.

Juice of 24 lemons.

(See "instructions for mixing and serving punches in quantities.")

Columbia Skin.

This drink is identical with whiskey skin.

Companion Punch (2½-gallon mixture for a reception or party of 50 people).

Into a large punch bowl pour:

1¼ pints lemon juice.

2 pints gum syrup.

¾ pint orange juice.

1¼ pints brandy.

6 quarts equal parts sweet and dry Catawba.

2 quarts carbonated water.

When well stirred place large block of ice in center of bowl; dress the ice with fruit and serve with a ladle into punch glasses.

Continental Sour.

Fill a large bar glass 2-3 full shaved ice.

1 teaspoonful bar sugar dissolved in little water.

Juice of ½ lemon.

1 jigger of whiskey, brandy or gin, as preferred.

Shake; strain into sour glass; dash with claret and serve.

Cordial Lemonade.

Add to a plain lemonade 1-3 jigger of any cordial which the customer may prefer, and serve.

Country Cocktail.

Fill large bar glass 2-3 full shaved ice.

1 teaspoonful bar sugar.

1 pony brandy.

1 jigger port wine.

1 egg.

Shake well; strain into thin glass; grate nutmeg on top and serve.

Couperree.

Fill large bar glass 1-3 full ice cream.

¾ jigger brandy

1 pony red Curacoa.

Mix thoroughly with a spoon.

Fill up with plain soda; grate nutmeg on top and serve.

Creme de Menthe.

Fill a sherry glass with shaved ice.

1 pony creme de menthe.

Cut a straw in two pieces and serve.

Crimean Cup a la Marmora (for a party of 10).

Into a small punch bowl pour:

1 pint Orgeat syrup.

2 jiggers Jamaica rum.

2 jiggers Maraschino.

2½ jiggers brandy.

2 tablespoonfuls bar sugar.

1 quart champagne.

1 quart plain soda.

Stir well; pack the bowl in fine ice, and when cold serve in fancy stem glasses.

Curacoa.

Into a bottle which will hold a full quart, or a little over, drop 6 ounces of orange peel sliced very thin, and add **1 pint of whiskey.** Cork the bottle securely and let it stand two weeks, shaking the bottle frequently during that time. Next strain the mixture, add the syrup, pour the strained mixture back into the cleaned bottle and let it stand 3 days, shaking well now and then during the first day. Next, pour a teacupful of the mixture into a mortar and beat up with it **1 drachm powdered alum, 1 drachm carbonate of potash.** Put this mixture back into the bottle and let it stand for 10 days, at the expiration of which time the Curacoa will be clear and ready for use.

Curacao Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 teaspoonfuls bar sugar.

4 dashes lemon juice.

1 pony red Curacao.

1 jigger brandy.

$\frac{1}{2}$ pony Jamaica rum.

Stir; decorate with fruit and serve with straws.

Currant Shrub.

For mixing use a porcelain-lined or agate vessel, and put in:

1 $\frac{1}{2}$ lbs. cut loaf sugar.

1 quart currant juice.

Place vessel on the fire and let it boil slowly for 10 minutes, and skim well while boiling. Then remove vessel from fire and add $\frac{1}{2}$ gill of brandy to every pint of shrub. Bottle and cork securely. This drink is served by simply pouring a little of the syrup into ice water, as any drink from fruit syrup is prepared. The basic preparation for all shrubs or small fruits, such as cherries, raspberries, etc., is prepared in the same way as directed for Currant Shrub, varying the quantity of sugar used to suit the kind of fruit.

Deronda Cocktail.

Fill large bar glass with shaved ice.

1 $\frac{1}{2}$ jiggers calisaya.

1 $\frac{1}{2}$ jiggers Plymouth gin.

Shake; strain into cocktail glass and serve.

Diarrhea Draught.

Into a whiskey glass pour:

$\frac{1}{2}$ jigger blackberry brandy.

$\frac{1}{2}$ pony peach brandy.

2 dashes Jamaica ginger.

Grate nutmeg on top and serve.

Dixie Cocktail.

Add to a plain whiskey cocktail:

1 dash Curacao.

6 drops creme de menthe.

Dream.

Fill large bar glass 2-3 full shaved ice.

1 teaspoonful bar sugar.

3 dashes lemon juice.

1 white of an egg.

1 wineglass milk and cream.

1 jigger Tom gin.

Shake thoroughly; strain into tall, thin glass; cover the top lightly with creme de menthe and serve.

Duchesse Punch.

Fill large bar glass 2-3 full shaved ice.

2 teaspoonfuls lemon juice.

4 dashes pineapple syrup.

4 dashes gum syrup.

$\frac{1}{4}$ jigger Jamaica rum.

$\frac{1}{4}$ jigger green Chartreuse.

$\frac{1}{2}$ jigger Tokay wine.

$\frac{1}{2}$ jigger brandy.

1 white of an egg.

Shake hard; strain into thin bar glass; dress with fruit; dash with Seltzer; grate nutmeg on top and serve.

Duchesse Sour.

Fill large bar glass 2-3 full shaved ice.

3 dashes gum syrup.

4 dashes lemon juice.

1 dash lime juice.

1 teaspoonful Abricotine or green Chartreuse.

$\frac{1}{2}$ jigger Tokay or sweet Catawba wine.

$\frac{1}{2}$ jigger brandy.

Stir well and strain into a fancy sour glass; dress with fruits; dash with Apollinaris or Seltzer; top off with a little claret and serve.

Duplex Cocktail.

Fill large bar glass with shaved ice.

1-3 jigger Old Tom gin.

1 pony Italian Vermouth.

1 pony French Vermouth.

3 dashes acid phosphate.

4 dashes orange bitters.

Shake; strain into cocktail glass and serve.

Durkee.

Fill large bar glass 2-3 full shaved ice.

1 tablespoonful bar sugar.

4 dashes lemon juice.

3 dashes Curacoa.

1 jigger Jamaica rum.

Shake well; strain into tall, thin glass; fill up with plain soda; stir gently and serve.

Eagle Punch.

Into a hot water glass drop:

1 lump cut loaf sugar and dissolve in little hot water, crushing with muddler.

$\frac{1}{2}$ jigger Bourbon whiskey.

$\frac{1}{2}$ jigger rye whiskey.

Fill up with boiling water; twist a piece of lemon peel and drop it in; grate nutmeg on top and serve.

East India Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

3 dashes Maraschino.

3 dashes red Curacoa.

3 dashes Angostura bitters.

1 jigger brandy.

Stir well; strain into cocktail glass and serve with a piece of twisted lemon peel on top.

Egg Milk Punch.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

2 teaspoonfuls bar sugar.

1 egg.

1 pony Santa Cruz rum.

1 jigger brandy.

Fill up with milk; shake thoroughly until the mixture creams; strain into tall thin glass; grate nutmeg on top and serve.

Eggnog.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

1 egg.

1 teaspoonful bar sugar.

$\frac{3}{4}$ jigger brandy.

$\frac{1}{2}$ jigger Jamaica rum.

Fill up with milk; shake thoroughly; strain into tall, thin glass and serve with little nutmeg grated on top.

Eggnog (bowl of 3 gallons).

Beat the yolks of 20 eggs until thin and stir in $2\frac{1}{2}$ lbs. bar sugar until sugar is thoroughly dissolved. Into this mixture pour:

$1\frac{1}{2}$ pints Jamaica rum.

2 quarts old brandy.

Mix the ingredients well by stirring. Then pour in the milk slowly, stirring all the while to prevent curdling. Pour carefully over the top of the mixture the whites of the eggs, which have been beaten to a stiff froth. Fill punch glasses from the bowl with ladle and sprinkle a little nutmeg over each glassful.

Egg Sour.

Into small bar glass drop:

3 lumps ice.

1 tablespoonful bar sugar.

1 egg.

Juice of 1 lemon.

Shake well; grate nutmeg on top and serve with straw.

El Dorado Punch.

Fill large bar glass nearly full shaved ice.

1 tablespoonful bar sugar,

$\frac{1}{4}$ jigger whiskey.

$\frac{1}{4}$ jigger Jamaica rum.

$\frac{1}{2}$ jigger brandy.

1 slice lemon.

Shake; dress with fruit and serve with straws.

Empire City Punch.

Take $1\frac{1}{2}$ lbs. of cut loaf sugar and rub the lumps on the skins of 4 lemons and 2 oranges until the sugar becomes well saturated with the oil from the skins. Then put the sugar thus prepared into a large porcelain-lined or agate mixing vessel, and add:

12 oranges, sliced.

1 pineapple, sliced.

1 box strawberries.

2 bottles (quarts) Apollinaris water.

Stir thoroughly with oak paddle or large silver ladle, and add:

1 jigger Benedictine.

1 jigger red Curacao.

1 jigger Maraschino.

$\frac{1}{2}$ jigger Jamaica rum.

1 quart brandy.

4 quarts Tokay or sweet Catawba wine.

2 quarts Madeira wine.

4 quarts Chateau Margaux.

Mix well with oak paddle or ladle and strain into another bowl in which has been placed a block of clear ice. Then pour in 6 quarts champagne. Decorate the ice with fruits, berries, etc. Serve in punch cups or glasses,

dressing each glass with fruit and berries from the bowl.

English Bishop Punch.

Roast an orange before a fire or in a hot oven. When brown cut it in quarters and drop the pieces, with a few cloves, into a small porcelain-lined or agate vessel, and pour in 1 quart of hot port wine. Add 6 lumps cut loaf sugar and let the mixture simmer over the fire for 30 minutes. Serve in stem glasses with nutmeg grated on top.

Fancy Brandy Cocktail.

(See Brandy Cocktail—Fancy.)

Fancy Gin and Whiskey Cocktail.

Substitute gin for brandy and proceed as for Fancy Brandy Cocktail.

Fancy Whiskey Smash.

Fill large bar glass $\frac{1}{2}$ full shaved ice.
2 teaspoonfuls bar sugar.
3 sprigs mint pressed with muddler
in 1 jigger aerated water.
1 jigger whiskey.
Stir well; strain into sour glass;
dress with fruit and serve.

Fedora.

Fill large bar glass $\frac{3}{4}$ full shaved ice.
2 teaspoonfuls bar sugar dissolved
in little water.
1 pony Curacao.
1 pony brandy.
 $\frac{1}{2}$ pony Jamaica rum.
 $\frac{1}{2}$ pony whiskey.
Shake well; dress with fruit and
serve with straws.

Fish Club Punch (for a party of 8).

Into a punch bowl pour:
2 $\frac{1}{2}$ jiggers lemon juice.

4 jiggers peach brandy.
2 jiggers Cognac brandy.
2 jiggers Jamaica rum.
 $\frac{3}{4}$ lbs. bar sugar.
3 pints ice water.
Stir well; ladle into punch glass and serve.

French Pousse Cafe.

Fill a pousse café glass $\frac{1}{2}$ full of Maraschino and add: Raspberrv syrup, vanilla, Curacao, Chartreuse and brandy in equal proportions until the glass is filled. Then proceed as for Abri-cotine pousse café.

Garden Punch ($2\frac{1}{2}$ -gallon mixture for a party of 50).

Place a good size block of ice in a large punch bowl.

4 jiggers lemon juice.
 $1\frac{1}{2}$ lbs. bar sugar.
2 jiggers orange juice.
 $1\frac{1}{2}$ jiggers green Chartreuse.
1 quart brandy.
6 quarts Tokay or sweet Catawba wine.

2 quarts claret wine.

Stir well; ladle into stem glasses, and decorate each glass with fruit before serving.

Gin and Calamus.

Put $\frac{1}{2}$ oz. of calamus root, which has been steeped, into a quart bottle of gin.

Serve as you would a straight drink.

Gin and Milk.

Serve to the customer a straight drink of gin. When he has poured out his drink, fill up the glass with ice-cold milk.

Gin and Molasses.

Pour a few drops of gin into a whiskey glass to prevent molasses from clinging to the bottom of the glass. Then add two teaspoonfuls of New Orleans molasses. Place the bottle of gin and the glass (with spoon in it) before the customer and allow him to pour his own drink.

Gin and Pine.

Put a handful of pine slivers from the knots of a pine log into a quart bottle of gin. Set the mixture aside for several hours to extract the flavor. Then serve in the same manner as directed for Tansey and Whiskey.

Gin and Wormwood.

Put a few sprigs of wormwood into a quart bottle and fill up with gin. Set aside a few hours until the essence has been extracted. Serve in the same manner as directed for Tansey and Whiskey.

Gin Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

3 dashes gum syrup.

2 dashes orange bitters.

1 dash Angostura bitters.

1 jigger gin.

2 dashes absinthe (if the customer asks for it).

Stir; strain into cocktail glass; twist a piece of lemon peel on top and serve.

Gin Crusta.

Substitute gin for brandy and otherwise prepare as directed for Brandy Crusta.

Gin Daisy.

Substitute gin for brandy and proceed as for Brandy Daisy.

Gin Fix.

Fill small bar glass with shaved ice,
1 tablespoonful bar sugar, dissolved in
little water.

$\frac{1}{2}$ pony fruit syrup.

4 dashes lemon juice.

1 jigger Holland gin.

Stir well; decorate with fruit and
serve with straws.

Gin Fizz.

Omit the egg and proceed as for Silver Fizz.

Gin Flip.

Fill large bar glass $\frac{1}{2}$ full shaved ice.
2 teaspoonfuls bar sugar, dissolved in
little water.

1 jigger Holland gin.

Shake; strain into small shell glass
and serve.

Gin Julep.

Substitute gin for brandy and proceed as for Brandy Julep.

Gin Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 heaping teaspoonfuls bar sugar.

4 dashes lemon juice.

$1\frac{1}{2}$ jiggers Holland gin.

6 dashes carbonated water.

Shake well; strain into punch glass;
dress with fruit and berries and serve.

Gin Rickey.

Drop 1 lump of ice in Rickey (thin champagne) glass.

Juice of 1 lemon or lime.

Place glass and a bottle of gin before customer and let him pour his own drink.

Fill up with carbonated water or Seltzer and serve.

Gin Sangaree.

Substitute gin for brandy, and proceed as for Brandy Sangaree.

Gin Shake.

Substitute gin for brandy, and proceed as for Brandy Shake.

Gin Skin.

Substitute gin for brandy, and proceed as for Brandy Skin.

Gin Sling.

Substitute gin for whiskey, and proceed as for Cold Whiskey Sling.

Gin Smash.

Substitute gin for whiskey, and proceed as for Whiskey Smash.

Gin Sour.

Fill small bar glass $\frac{3}{4}$ full shaved ice.

1 teaspoonful bar sugar.

4 dashes lime or lemon juice.

1 dash Apollinaris or Seltzer.

1 jigger Holland gin.

Stir; strain into a sour glass; ornament with fruit and serve.

Gin Toddy.

Into a whiskey glass drop 1 lump cracked ice.

$\frac{1}{2}$ teaspoonful bar sugar.

1 jigger Holland gin.

Stir; place the bottle before the customer and allow him to pour his own drink.

Ginger Ale High Ball.

Drop 1 lump of ice into a high ball glass, and place it before the customer, together with a bottle of Rye or Bourbon whiskey, in order that he may pour his own drink.

Then fill up with ginger ale.

Ginger Daisy.

Substitute ginger ale for the charged water and proceed as for Brandy Daisy.

Glasgow Flip.

Beat up thoroughly 1 whole egg and pour it into a tall thin glass.

2 teaspoonfuls bar sugar.

Juice of 1 lemon.

Fill up with ice-cold ginger ale; stir well and serve.

Golden Bell Cocktail.

Fill large bar glass with shaved ice.

Fill glass $\frac{1}{2}$ full sherry.

3 dashes orange bitters.

2 dashes Angostura bitters.

1 jigger gin.

Stir; strain into cocktail glass and serve.

Golden Fizz.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 yolk of an egg, carefully separated from the white.

1 heaping teaspoonful bar sugar.

3 dashes lemon juice.

1 dash lime juice.

1 jigger Old Tom or Holland gin.

Shake well; strain into fizz glass; fill up with Apollinaris or Seltzer water, and serve immediately, as this drink should be taken while effervescing.

Golden Gate Sour.

Fill large bar glass 2-3 full shaved ice.

4 dashes lemon juice.

1 dash Jamaica rum.

1 teaspoonful pineapple syrup.

1 teaspoonful Abricotine.

$\frac{1}{2}$ jigger Sweet Catawba, Tokay or Angelica wine.

$\frac{1}{2}$ jigger whiskey.

Stir well; strain into fancy sour glass containing fruit; dash with carbonated water; top off with a little claret and serve.

Golden Slipper.

Into a wineglass pour:

$\frac{1}{2}$ jigger yellow Chartreuse.

1 yolk of an egg, dropped in without breaking the yolk.

$\frac{1}{2}$ jigger Danziger goldwasser.

(Popular lady's drink.)

Golf Links High Ball.

Drop 1 piece of ice into a high ball glass.

4 dashes lemon juice.

4 dashes pineapple syrup.

$\frac{1}{2}$ jigger Sweet Catawba or Angelica wine.

$\frac{1}{2}$ jigger whiskey.

2 dashes New England rum.

Fill up with Seltzer or Apollinaris water; stir and serve.

Golf Links Punch.

Fill large bar glass 2-3 full shaved ice.

2 teaspoonfuls bar sugar.

$\frac{1}{2}$ juice of 1 lemon.

$\frac{1}{2}$ jigger Tokay or Sweet Catawba wine.

1 teaspoonful green Chartreuse.

1 teaspoonful Jamaica rum.

$\frac{1}{2}$ jigger rye whiskey.

1 white of an egg.

Shake hard; strain into tall thin glass; fill with aerated water; dress with fruit; grate nutmeg on top and serve.

Gum Syrup.

In 1 gallon of water put 15 lbs. cut-loaf sugar and boil for 10 minutes. Add water to make 2 gallons.

H. P. W. Cocktail.

Into an old-fashioned cocktail glass drop:

- 1 lump of ice.
 - 1-3 jigger Plymouth gin.
 - 1-3 jigger Italian Vermouth.
 - 1-3 jigger French Vermouth.
 - 1 slice orange peel.
- Serve.

Half and Half.

Fill a beer glass or metal mug:
 $\frac{1}{2}$ old ale or porter.
 $\frac{1}{2}$ new ale.
(American mixture.)

Hari Kari.

Pour a small whiskey sour into a tumbler and fill up with such carbonated water as the customer may prefer.
Dress with fruit and serve.

High Ball.

Drop a lump of ice in a high ball glass and place it before the customer, together with a bottle of Scotch Rye or Bourbon whiskey, as preferred, in order that he may pour his own drink. Then fill up with Apollinaris or Seltzer.

Hock Cobbler.

Fill tall, thin glass nearly full shaved ice.

1 teaspoonful bar sugar, dissolved in little water.

1 slice of orange, quartered.

$2\frac{1}{2}$ jiggers Hock.

Stir; dress with fruit and serve with straws.

Horse's Neck.

Cut the entire rind from 1 lemon into one long, spiral piece, and fit it inside of a large fizz glass in such manner as

to permit one end to hang out over the rim of the glass. Then fill up with ginger ale (preferably imported), and serve.

Hot Apple Toddy.

Into a hot water glass drop 1 lump of sugar.

Fill glass 2-3 full boiling water and crush the sugar.

1 piece of lemon peel.

Fill up with apple brandy.

Stir; grate nutmeg on top and serve with a spoon.

Hot Apple Toddy (New Year).

Into a hot water glass put:

1 heaping teaspoonful of bar sugar.

Fill up 2-3 full boiling water.

1 jigger applejack.

$\frac{1}{4}$ of a baked apple with the skin.

Stir well; grate nutmeg on top and serve with a spoon.

Hot Arrack Punch.

Into a punch glass drop:

1 teaspoonful bar sugar.

2 dashes lemon juice.

$\frac{3}{4}$ jigger Arrack.

Fill up with boiling water; stir and serve with little nutmeg sprinkled on top.

Hot Boland Punch.

Into hot water glass drop:

1 lump cut-loaf sugar.

1 $\frac{1}{2}$ jiggers Scotch whiskey.

1-3 jigger ginger ale.

Fill up with boiling water.

Stir well and serve.

Hot Brandy Sling.

Fill hot water glass 2-3 full hot water.

1 lump cut-loaf sugar (crush with muddler).

1 piece lemon peel.

1 jigger brandy.

Stir; grate little nutmeg on top and serve.

Hot Eggnog.

In a small bar glass break 1 egg and add:

2 teaspoonfuls of bar sugar.

$\frac{1}{2}$ jigger Jamaica rum.

1 jigger brandy.

Fill up with hot milk; shake and strain into tall, thin glass, and serve with grated nutmeg on top.

Hot Irish Punch.

Dissolve a lump of sugar with a little water in a hot punch glass.

1 jigger Irish whiskey.

1 piece lemon skin.

Fill up with hot water; stir; grate nutmeg on top and serve.

Hot Irish Whiskey.

In a hot water glass drop 1 lump of cut-loaf sugar and dissolve it in a little hot water, and add:

1 jigger Irish whiskey.

1 slice lemon peel.

Fill up with boiling water.

Stir; grate little nutmeg on top and serve.

Hot Rum.

In a hot water glass dissolve 1 lump of sugar in a little hot water, and add:

1 jigger Jamaica rum.

Fill up with hot water; drop in a piece of twisted lemon peel; grate a little nutmeg on top and serve.

Hot Rum Punch.

Substitute rum for Irish whiskey and proceed as for Hot Irish Whiskey.

Hot Rum Sling.

Substitute rum for brandy and proceed as for Hot Brandy Sling.

Hot Scotch Whiskey.

Substitute Scotch for Irish whiskey and proceed as for Hot Irish Whiskey.

Hot Scotch Whiskey Sling.

Fill large whiskey glass 2-3 full hot water.

1 lump sugar (crush with muddler).

1 jigger Scotch whiskey.

Twist a piece of lemon peel on top and serve sprinkled with nutmeg.

Hot Spiced Rum.

Proceed as for Hot Rum, adding cloves and allspice.

Hot Whiskey Punch.

Substitute Rye or Bourbon whiskey for Irish, and proceed as for Hot Irish Punch.

Hot Whiskey Sling.

Substitute whiskey for brandy, and proceed as for Hot Brandy Sling.

Hotel Imperial Cocktail.

Into an old-fashioned cocktail glass drop:

1 lump of ice.

1 lump of sugar, dissolved in a little water.

3 dashes Bonekamp bitters.

1 jigger Hulstkamp gin.

1 small piece twisted lemon peel.

Serve.

Hub Punch.

Drop 1 lump of ice in a small bar glass.

2 teaspoonfuls gum syrup.

Juice of 1 lemon.
1 dash Santa Cruz rum.
1 jigger brandy.
Stir; dress with fruit and serve.

Humpty Dumpty.

Fill large bar glass 2-3 full of shaved ice.

1 heaping teaspoonful bar sugar.
1 whole egg, broken in.
 $\frac{1}{4}$ jigger Jamaica rum.
 $\frac{3}{4}$ jigger brandy.

Fill up with milk; shake hard; strain into tall shell glass; grate nutmeg on top and serve.

Imperial Eggnog.

Fill small bar glass 1-3 full shaved ice.

1 fresh egg.
1 tablespoonful sugar.
 $\frac{1}{2}$ jigger Jamaica rum.
1 jigger brandy.

Fill up with milk; shake well; strain into tall, thin glass and serve with little nutmeg sprinkled on top.

Irish Cocktail.

Fill large mixing glass with shaved ice.

2 dashes acid phosphate.
3 dashes orange bitters.
1 pony Italian Vermouth.
1 jigger Irish whiskey.

Stir; strain into cocktail glass and serve.

Isabella Punch ($\frac{1}{2}$ -gallon mixture for a party of 10).

Fill glass pitcher $\frac{1}{4}$ full cracked ice.
 $\frac{1}{2}$ lb. bar sugar.
Juice of 8 lemons.
 $\frac{1}{2}$ can pineapple.
2 sliced oranges.

$\frac{1}{2}$ gallon water.

Stir; serve in lemonade glasses dressed with fruit.

Jamaica Rum Sour.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 heaping teaspoonful bar sugar.

3 dashes lemon or lime juice.

$\frac{1}{2}$ jigger Apollinaris or Seltzer.

1 jigger Jamaica rum.

Stir; strain into sour glass; decorate with fruit and serve.

Japanese or Mikado Cocktail.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

2 dashes Boker's or Angostura bitters.

3 teaspoonfuls Orgeat syrup.

1 jigger brandy.

Stir; strain into cocktail glass; twist a piece of lemon peel on top and serve.

Jersey Cocktail.

Into a tall, thin glass drop:

5 lumps cracked ice.

3 dashes Angostura bitters.

Fill up with ice-cold cider; twist piece of lemon peel on top and serve.

Jersey Sour.

Dissolve 2 teaspoonfuls sugar in little water; pour it into a small bar glass, and add:

1 jigger applejack.

Fill up with shaved ice; shake; strain into sour glass; dress with fruit and berries and serve.

John Collins.

Into a large bar glass drop 6 lumps cracked ice.

1 teaspoonful bar sugar.

4 dashes lemon juice.

1 jigger Old Tom Gin.

1 bottle plain soda.

Stir briskly and serve.

Kentucky Bunt.

Fill large bar glass with cracked ice.

1 jigger Benedictine.

1 jigger Creme de Cocoa.

$\frac{1}{2}$ jigger Kuemmel.

Shake well; strain into fancy stem glass; twist piece lemon peel over the top and serve.

Kentucky Toddy.

Into a heavy tumbler drop 1 lump ice and add:

1 lump loaf sugar, which has been dissolved in little water.

1 jigger whiskey.

Stir well and serve with the spoon in the glass.

Khedge.

Fill large bar glass $\frac{1}{2}$ full cracked ice.

$\frac{1}{2}$ juice of a lemon.

2 level teaspoonfuls bar sugar.

$\frac{1}{2}$ jigger Rye whiskey.

$\frac{1}{2}$ jigger Sloe gin.

1 dash raspberry syrup.

1 tablespoonful cream.

1 egg.

Shake; strain into fizz glass; fill up with Seltzer and serve.

King Edward High Ball.

Drop 1 lump of ice into a high ball glass.

4 dashes lemon juice.

4 dashes pineapple syrup.

$\frac{1}{2}$ jigger Sweet Catawba, Tokay or Angelica wine.

$\frac{1}{2}$ jigger Scotch whiskey.

Fill up with Seltzer or Apollinaris; stir and serve.

Kitty.

In a tall, shell glass drop 1 lump of ice.

Fill up glass $\frac{1}{2}$ claret, $\frac{1}{2}$ ginger ale, and serve.

Kirchswasser Punch.

Fill large bar glass with shaved ice.

1 heaping teaspoonful bar sugar.

2 dashes lime or lemon juice.

4 dashes yellow Chartreuse.

$1\frac{1}{2}$ jiggers Kirchswasser.

Stir; decorate with fruit and serve with straws.

Knickerbein.

Into a bell sherry glass pour:

$\frac{1}{2}$ jigger Maraschino.

1 yolk of egg, unbroken.

1 teaspoonful Benedictine.

Fill up with Kuemmell; add 2 drops Angostura bitters and serve.

Knickerbocker.

Fill large bar glass with shaved ice

$\frac{1}{2}$ juice of a lemon.

1 tablespoonful raspberry syrup.

1 slice of orange.

1 slice of pineapple.

$\frac{1}{2}$ jigger Curacoa.

1 jigger St. Croix rum.

Stir; ornament with fruit and serve with straws.

Lemonade.

(See Plain Lemonade.)

Limeade.

Use the juice of 3 limes instead of lemon juice and proceed as for plain lemonade.

Livingston Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 dashes gum syrup.

2-3 jigger Burnett's Old Tom gin.

1-3 jigger Italian Vermouth.

Stir well; strain into cocktail glass; twist a piece of lemon peel over the drink and drop it in. Serve.

Long Branch Punch (5-gallon mixture for 100 people).

Juice of 72 lemons.

2½ pints gum syrup.

1½ pints orange juice.

1 pint green Chartreuse.

2 pints Jamaica rum.

8 quarts port wine.

8 quarts dry Catawba.

("See "Instructions for Mixing and Serving Punches in Quantities.")

Mamie Taylor.

Into tall, thin glasses drop:

1 lump of ice.

1 preserved cherry.

1 jigger Scotch or Irish whiskey.

Fill up with ginger ale and serve with a spoon.

Manhattan Cocktail.

Fill large bar glass with shaved ice.

3 dashes gum syrup.

3 dashes Angostura or Boker's bitters.

½ jigger French or Italian Vermouth.

½ jigger whiskey.

Stir; strain into cocktail glass; twist a piece of lemon peel on top and serve.

Marchioness High Ball.

Drop 1 lump of ice into a high ball glass.

4 dashes lemon juice.

4 dashes pineapple syrup.

½ jigger sweet Catawba, Tokay or Angelica wine.

½ jigger brandy.

Fill up with Seltzer or Apollinaris; stir and serve.

Martinez Cocktail.

Substitute gin for whiskey and proceed the same as for Manhattan cocktail.

Martini Cocktail.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

3 dashes Angostura bitters.

6 dashes orange bitters.

$\frac{1}{2}$ jigger Old Tom gin.

$\frac{1}{2}$ jigger Vermouth.

Stir; strain into cocktail glass and serve.

Medford or New England Rum Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 teaspoonful bar sugar.

3 dashes lemon juice.

1 dash Jamaica rum.

1 jigger Medford or New England rum.

Stir; dress with fruit and serve with straws.

Medford or New England Rum Sour.

Substitute Medford or New England rum for Jamaica rum and proceed as for Jamaica Rum Sour.

Merry Widow Cocktail.

Fill large bar glass 1-3 full fine ice.

1 dash orange bitters.

$\frac{1}{2}$ jigger dry gin.

$\frac{1}{2}$ jigger Byrrh wine.

Stir; strain into cocktail glass and serve with piece of orange peel on top.

Milk and Seltzer.

Fill a medium size shell glass with $\frac{1}{2}$ cold milk and $\frac{1}{2}$ cold Seltzer. Serve.

Milk Punch.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

1 teaspoonful bar sugar.

$\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger Jamaica rum.
 $\frac{1}{4}$ jigger Santa Cruz rum.

Fill up with milk; strain into tall, thin glass and serve with little grated nutmeg on top.

Milk Shake.

In large bar glass drop 1 lump of ice.

1 small teaspoonful bar sugar.
 $\frac{1}{2}$ tablespoonful of such kind of syrup as the customer may prefer.

Fill up with milk; shake well and serve.

Mineral Water Lemonade.

All mineral and aerated water lemonades are prepared in the same manner as plain lemonade, substituting for plain water such mineral or aerated water as the customer may prefer, and stirring instead of shaking.

Mint Julep.

Is made in same manner as Brandy Julep. (Whiskey may be used instead of brandy.)

Morning Call.

Fill tall shell glass $\frac{1}{2}$ full shaved ice.

$\frac{1}{2}$ jigger Maraschino.

$\frac{1}{2}$ jigger absinthe.

$\frac{1}{2}$ jigger lime or lemon juice.

Fill up with Seltzer.

Stir; ornament with fruit and serve with straws.

Morning Cocktail.

Into a medium bar glass drop:

3 lumps cracked ice.

1 dash absinthe.

2 dashes Angostura bitters.

2 dashes red Curacoa.

3 dashes gum syrup.

1-3 jigger whiskey.

Twist a piece of lemon skin over the mixture, but do not drop it in.

Stir well; remove the ice; fill up with carbonated water; give one or two brisk twirls with a spoon and serve.

Morning Glory Fizz.

Fill medium bar glass $\frac{1}{2}$ full shaved ice.

1 level teaspoonful bar sugar.

3 dashes absinthe mixed in a little water.

4 dashes lemon juice.

3 dashes lime juice.

1 white of an egg.

1 jigger of whiskey or gin, as customer may prefer.

Shake well; strain into tall, thin glass; fill up with Apollinaris, Seltzer or Vichy water and serve immediately, as this drink should be taken while effervescing.

Moselle Cup (for a party of 10).

For mixing use a small size punch bowl or other suitable vessel of glass or porcelain lined. Fill mixing vessel 1-3 full cracked ice.

12 lumps cut loaf sugar.

2 small lemons, sliced.

2 small oranges, sliced.

6 slices pineapple.

2 ponies Curacao.

2 ponies Chartreuse (green).

2 ponies brandy.

1 quart Apollinaris.

2 quarts Moselle.

Stir well with ladle; drop in a piece of cucumber skin, sliced thin; dress with fruit, including a slice of grape fruit, and serve in champagne glasses.

(See "General Directions for Making Cups and Punches.")

Mulled Ale.

Immerse slowly into a mug of ale a red-hot poker or other suitable piece of iron. Use care to avoid overflowing of ale. Then serve.

Mulled Claret.

Put into a dish 4 lumps sugar.
2 dashes lemon juice.
1-3 teaspoonful ground cinnamon.
2 whole cloves, bruised.
4 whole allspice, bruised.
2 wineglasses claret. Allow the compound to boil two minutes and stir continuously while boiling; strain and serve in large bar glass.

Mulled Claret and Egg.

Into a dish of sufficient depth put:
3 lumps cut-loaf sugar.
2 whole cloves, bruised.
4 whole allspice, bruised.
1 good pinch ground cinnamon.
2 jiggers claret wine.
Allow mixture to come to a boil and boil for two minutes. Stir continuously while boiling. Strain into large bar glass; grate little nutmeg on top and serve.

Mulled Porter.

Substitute porter or Dublin Stout for ale and proceed as for Mulled Ale.

Napoleon Pousse Cafe.

Fill a poussé cafe glass in equal proportions with:

Raspberry syrup.
Maraschino.
Orange syrup.
Curacoa.
Yellow Chartreuse.
Green Chartreuse.
Brandy.

Then proceed as for Abricotine Pousse Cafe.

Old-Fashioned Cocktail.

In an old-fashioned cocktail glass put:

1 lump sugar and a dash of mineral water. Crush the sugar with muddler.

1 piece ice.

1 dash Angostura or Boker's bitters.

1 dash orange bitters.

1 jigger whiskey.

Stir; twist a piece of lemon peel on top and serve with a spoon.

Old-Fashioned Toddy.

Proceed the same as for Kentucky Toddy, but grate nutmeg on top before serving.

Old Tom Gin Cocktail.

Fill large bar glass with shaved ice.

4 dashes gum syrup.

2 dashes Angostura bitters.

2 dashes Curacoa.

1¼ jiggers Old Tom gin.

Stir; strain into cocktail glass; twist piece of lemon peel on top and serve.

Orangeade.

Fill lemonade glass ½ full shaved ice.

2 teaspoonfuls bar sugar.

Juice of 1 orange.

Fill up with water; stir well; dress with fruit and serve with straws.

Orchard Punch.

Fill tall, thin glass ¾ shaved ice.

½ jigger orchard syrup.

3 dashes lemon juice.

1 tablespoonful pineapple syrup.

1 jigger California brandy.

Stir well; dress with fruit; top off with a little port wine and serve with straws.

Orgeat Lemonade.

Fill tall shell glass $\frac{3}{4}$ full shaved ice
1 teaspoonful bar sugar.
5 dashes lemon juice.
 $1\frac{1}{2}$ jiggers Orgeat.

Fill up with water; stir; dress with fruit and serve with straws.

Orgeat Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.
3 teaspoonfuls Orgeat syrup.
 $1\frac{1}{4}$ jiggers brandy.
3 dashes lemon juice.

Shake; dress with fruit; top off with little port wine and serve with straws.

Oxford Punch.

Rub the rinds of 3 lemons with sugar and cut the skin very fine off of two more lemons and two oranges. Press the juice out of all the lemons and oranges and put the whole in an earthen jar with six glasses of calf's-foot jelly and stir thoroughly. Then pour into the jar 2 quarts of boiling water and allow the mixture to stand for half an hour, and then strain into a large bowl and add:

1 pint Jamaica rum.
1 pint brandy.
1 bottle Capillaire.
1 quart orange shrub.
 $\frac{1}{2}$ pint sherry.

Sweeten to taste. Serve in punch glass. This is a drink highly prized in England.

Oyster Cocktail.

In a tumbler put six oysters with their liquor.

3 dashes lemon juice.
1 dash Tobasco sauce.
1 dash tomato catsup.
Pepper and salt.

Mix by stirring gently, so as not to break the oysters. Serve with oyster fork.

Parisian Pousse Cafe.

Fill aousse café glass.

$\frac{1}{4}$ Maraschino.

$\frac{1}{4}$ Chartreuse.

$\frac{1}{4}$ Kirschwasser.

$\frac{1}{4}$ brandy.

Then proceed as for Abricotine Pousse Café.

Peach and Honey.

In a whiskey glass pour:

1 jigger peach brandy.

1 tablespoonful strained honey.

Stir well and serve with ice water on the side.

Perfect Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

$\frac{3}{4}$ jigger dry gin.

$\frac{3}{4}$ jigger Martini Rossi Vermouth.

1 piece orange peel.

Shake; strain into cocktail glass and serve.

Philadelphia Punch.

Fill a large bar glass with shaved ice.

2 teaspoonfuls bar sugar.

2 dashes lemon juice.

1 jigger St. Croix rum.

1 pony old brandy.

Stir well; dress with fruit and serve with straws.

Phosphate Angostura.

Into medium size shell glass pour:

$\frac{1}{2}$ teaspoonful acid phosphate.

1 teaspoonful Angostura bitters.

4 dashes lemon syrup.

Fill up with Seltzer and serve.

Pick-Me-Up.

Drop 1 lump of ice in a tall thin glass. Add juice of 1 lemon.

1 jigger Worcester sauce.

Fill up with Seltzer; stir and serve.

(This drink is very soothing to a stomach disordered from overindulgence, and valued for its sobering qualities.)

Pineapple Julep (for a party of 6).

Fill a glass bowl of suitable size $\frac{1}{2}$ full shaved ice and add:

2 jiggers Maraschino.

2 jiggers raspberry syrup.

2 jiggers Old Tom gin.

1 quart sparkling Moselle.

Stir with ladle; ornament with berries; serve in cocktail glasses

Plain Cocktail.

Fill large bar glass 2-3 full shaved ice.

1 teaspoonful bar sugar or gum syrup.

2 dashes Angostura or Boker's bitters.

1 jigger whiskey, brandy or gin, as ordered by customer.

Stir well with bar spoon; strain into a cocktail glass; twist a piece of lemon peel on top so that the oil of the lemon will show on the surface of the liquid. Do not drop the peel into the glass unless by request of customer.

Plain Eggnog.

Fill small bar glass $\frac{1}{2}$ full shaved ice.

1 egg.

1 tablespoonful bar sugar.

1 jigger whiskey or Santa Cruz rum.

Fill up with milk; shake well; strain into tall, thin glass and serve with grated nutmeg on top.

Plain Lemonade.

Fill large bar glass $\frac{1}{2}$ full cracked ice.

1 heaping teaspoonful bar sugar.

$\frac{1}{2}$ juice of a lemon.

Fill up with water; shake well; strain into lemonade glass; dress with fruit and serve with straws.

Plymouth Punch.

Crush a piece of lemon peel in a toddy tumbler with muddler.

1 heaping teaspoonful bar sugar.

1-3 jigger Sloe gin.

2-3 jigger whiskey.

Stir well; strain into cocktail glass; drop in $\frac{1}{2}$ of a peach; top off with New England rum and serve.

Poker Punch (for party of 30 people).

Roast 2 oranges stuck with cloves until pale brown. Put them in a bowl and add:

1 lb. bar sugar.

Juice of 6 lemons.

1 pint champagne.

1 pint Burgundy.

1 pint Rhine wine.

1 gill Maraschino.

1 gill Curacoa.

1 gill Benedictine.

1 gill yellow Chartreuse

1 gill green Chartreuse.

1 gill Creme de Cocoa.

1 pint Hennessy brandy.

1 pint good sherry.

1 quart Apollinaris.

All fruits in season except bananas.

Put all of above ingredients in the bowl except the champagne and Apollinaris and pack the bowl in fine ice. When very cold, pour in the champagne and Apollinaris and serve in punch glasses or cups.

Pony.

The pony in which spirituous liquors cordials and liqueurs are served, is the smallest stem glass used in a bar. The pony used to serve beer and malt liquors is the smallest shell beer glass used in a bar.

Pony of Brandy.

Place on the bar before the customer a whiskey glass and another glass containing ice water. Fill a pony glass with brandy and pour this into the empty whiskey glass and serve.

Note.—A pony of any kind of spirituous liquor should be served in the same manner as just above directed.

Porter Sangaree.

Substitute porter for ale and proceed as for Ale Sangaree.

Port Wine Cobbler.

Fill tall, thin glass nearly full shaved ice.

1 teaspoonful bar sugar dissolved in little water.

1 pony orchard syrup.

1½ jiggers port wine.

Stir; dress with fruit and serve.

Port Wine Flip.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 level teaspoonful bar sugar dissolved in little water.

1 whole egg broken in.

1 jigger port wine.

Shake well; strain into stem champagne glass; grate a little nutmeg on top and serve.

Port Wine Lemonade.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 heaping teaspoonful bar sugar.

$\frac{1}{2}$ juice of a lemon.

6 dashes port wine.

Fill up with water; shake well; strain into lemonade glass, dress with fruit and serve with straws.

Port Wine Negus.

Into a tumbler pour:

1 jigger port wine.

2 level teaspoonfuls bar sugar.

Fill up $\frac{3}{4}$ full with hot water; grate little nutmeg on top and serve.

Port Wine Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 teaspoonful bar sugar dissolved in little water.

2 teaspoonfuls orchard syrup.

1 dash lemon juice.

$1\frac{1}{2}$ jiggers port wine.

Stir well; dress with fruit and serve with straws.

Port Wine Sangaree.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 teaspoonful bar sugar.

$1\frac{1}{2}$ jiggers port wine.

Shake; strain into stem glass; sprinkle little nutmeg on top and serve.

Pousse L'Amour.

In a sherry glass pour:

$\frac{1}{2}$ jigger Maraschino.

1 yolk of an egg, unbroken.

$\frac{1}{4}$ jigger old brandy.

Use care that colors do not blend, and serve.

Punch.

Place 4 lbs. bar sugar into a large deep dish and pour in 2 quart bottles of Jamaica rum and 4 quart bottles of

brandy, and set fire to the liquor and let it boil to a syrup. Boil a large kettle of strong coffee and drop the sugar syrup into the coffee. Stir well and drink hot from punch cups.

Punch a la Romaine (for a party of 10).

Dissolve 2 lbs. bar sugar in the juice of 10 lemons and 2 oranges and strain into a bowl, adding the rind of one orange cut thin. Beat the whites of 10 eggs to a froth and pour in slowly. Pack the bowl in cracked ice till contents are very cold, and then stir in briskly:

1 quart of rum.

1 quart of champagne.

Serve in punch glasses.

Reception or Party Punch No. 1 (12-gallon mixture for 250 people).

18 lemons.

36 oranges.

4 cans pineapples.

3 pints yellow Chartreuse.

2½ quarts Curacoa.

1½ gallons Tokay or sweet Catawba.

1½ gallons brandy.

Just before serving add:

18 quarts champagne.

2½ gallons carbonated water.

(See "Instructions for Mixing and Serving Punches in Quantities.")

Reception or Party Punch No. 2 (20-gallon mixture for 400 people).

10 lbs. cut-loaf sugar.

48 lemons, sliced.

96 oranges.

8 cans pineapple.

2 quarts green Chartreuse.

14 gallons Catawba wine, ½ sweet,
½ dry. ☉

4 gallons claret.

2 gallons brandy.

("See Instructions for Mixing and Serving Punches in Quantities.")

Reception or Party Punch No. 3 (10 gallon mixture for 200 people).

24 lemons sliced.

48 oranges, sliced.

4 cans pineapple.

1 quart Curacoa.

1 quart Abricotine.

1 quart Jamaica rum.

8 gallons sweet Catawba or Tokay.

2½ gallons Bourbon whiskey.

("See "Instructions for Mixing and Serving Punches in Quantities.")

Remsen Cooler.

Cut the rind from a lemon in one long, spiral piece and fit it into a large punch glass. Drop in 3 lumps of ice and add:

1 jigger Old Tom gin.

Fill up with plain soda and serve.

Rhine Wine and Seltzer.

Fill a tall, thin glass:

½ ice-cold Rhine wine.

½ ice-cold Seltzer.

Serve.

Rhine Wine Cobbler.

Fill large bar glass ½ full shaved ice.

2 level teaspoonfuls bar sugar.

1 wineglass mineral water.

2 wineglasses Rhine wine.

Fill up with shaved ice; stir; ornament with fruit and serve with straw.

Rhine Wine Cup (for a party of 10).

For mixing, use small size punch bowl or other suitable vessel of glass or porcelain lined.

Fill mixing vessel 1-3 full of cracked ice.

- 12 lumps cut-loaf sugar.
- 2 small lemons, sliced.
- 2 small oranges, sliced.
- 6 slices pineapple.
- 2 ponies Curacoa.
- 2 ponies Chartreuse (green).
- 2 ponies brandy.
- 1 quart Apollinaris.
- 2 quarts Rhine wine.

Stir well with ladle; drop in a piece of cucumber skin, sliced thin; dress with fruit, including a slice of grape fruit, and serve in champagne glasses.

(See "General Directions for Making Cups and Punches.")

Rhine Wine Lemonade.

Fill a goblet 1-3 full shaved ice.

2 teaspoonfuls bar sugar.

$\frac{1}{2}$ juice of a lemon.

Fill up with Rhine wine; stir; decorate with fruit and serve with straws, if desired.

Rickey.

Drop 1 lump of ice in Rickey (thin champagne glass). Crush $\frac{1}{2}$ of a lime and drop it in, seed and all, and add:

1 jigger gin.

Fill up with Seltzer and serve with a spoon in the glass.

Rising Sun Cocktail.

Fill large bar glass with shaved ice.

1 teaspoonful pineapple syrup.

1 teaspoonful Curacoa.

2 dashes Maraschino.

3 dashes Angostura bitters.

1 jigger brandy.

Stir; strain into cocktail glass and serve with a piece of lemon peel twisted on top.

Rob Roy Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 dashes gum syrup.

$\frac{1}{2}$ jigger apple brandy.

$\frac{1}{2}$ jigger Vermouth.

Stir; strain into cocktail glass and serve.

Rock and Rye.

Proceed as for Whiskey and Rock Candy.

Rocky Mountain Cooler.

Beat up a whole egg and pour it into a tall, thin glass.

1 teaspoonful bar sugar.

Juice of 1 lemon.

Fill up with cider; sprinkle nutmeg on top and serve.

Roman Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

1 teaspoonful bar sugar.

Juice of 1 lemon.

1 teaspoonful raspberry syrup.

1 teaspoonful Curacoa.

1 jigger brandy.

Stir; strain into punch glass; top off with a little Jamaica rum and serve.

Roosevelt Club Punch (1-gallon mixture for a party of 20 people).

1 $\frac{1}{2}$ lbs. cut-loaf sugar.

2 quarts champagne.

1 quart Sauterne.

1 pint pale sherry.

1 pint brandy.

1 pineapple cut in small pieces.

3 lemons, sliced.

(See "Instructions for Mixing and Serving Punches in Quantities.")

Rough Rider Smash.

Fill large bar glass 2-3 full shaved ice.

1 teaspoonful bar sugar.

3 sprigs mint pressed with muddler in 1 jigger aerated water.

1 jigger whiskey.

1 teaspoonful green Chartreuse.

Stir gently; strain into sour glass and serve.

Royal Fizz.

Fill large bar glass 2-3 full shaved ice.

1 whole egg.

1 heaping teaspoonful bar sugar.

5 dashes lemon juice.

2 dashes lime juice.

1 jigger whiskey or gin, as customer may prefer.

Shake well; strain into fizz glass; fill up with Apollinaris or Seltzer and serve immediately, as this drink should be taken while effervescing.

Royal Punch (1/2-gallon mixture for a party of 10 people).

Pour into a punch bowl:

1 pint brandy.

3/4 pint Jamaica rum.

1 jigger red Curacoa.

1 jigger Arrack.

1/2 lb. bar sugar.

1 lemon, sliced.

2 quarts boiling hot tea.

Mix thoroughly with ladle and add:

Whites of 4 eggs.

Serve in punch cups.

Rum Daisy.

Substitute rum for brandy and proceed as for Brandy Daisy.

Rum Shake.

Substitute rum for brandy and proceed as for Brandy Shake.

Santa Cruz Fix.

Fill small bar glass 2-3 full shaved ice.

1 heaping teaspoonful of bar sugar, dissolved in a little water.

4 dashes lemon juice.

2 dashes Curacoa.

1 jigger Santa Cruz rum.

Stir well; dress with slice of orange and piece of pineapple; serve with straws.

Santa Cruz or St. Croix Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 teaspoonfuls bar sugar.

6 dashes lemon juice.

1 teaspoonful Jamaica rum.

$1\frac{1}{4}$ jigger Santa Cruz rum.

Stir well; strain into tall, thin glass; fill up with carbonated water; dress with fruit and serve.

Santa Cruz Rum Daisy.

Fill small bar glass 1-3 full shaved ice.

$\frac{1}{2}$ juice of 1 lemon.

4 dashes gum syrup.

3 dashes Curacoa.

1 jigger Santa Cruz rum.

Shake well; strain into cocktail glass; fill up with Apollinaris or Seltzer and serve.

Santinas New Orleans Pousse Cafe.

Pour in equal proportions to fill a sherry glass.

Maraschino, Brandy, Curacoa, Jamaica rum.

Pour carefully to prevent blending of colors.

Saratoga Brace Up.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

2 teaspoonfuls bar sugar.

2 dashes absinthe.

3 dashes Angostura bitters.

4 dashes lime juice.

1 egg.

1 jigger brandy.

Shake well; strain into tall, thin glass; fill up with carbonated water and serve.

Saratoga Cocktail.

Put 3 lumps of ice in a small bar glass.

1 pony Vermouth.

1 pony brandy.

1 pony whiskey.

Shake; strain into cocktail glass and serve with a slice of lemon.

Sauterne Cobbler.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

$\frac{1}{2}$ jigger Orchard syrup.

2 jiggers Sauterne.

Fill up with shaved ice; stir; ornament with fruit and serve with straws.

Sauterne Cup (for a party of 10).

For mixing, use small size punch bowl, or other suitable vessel of glass or porcelain lined.

Fill mixing vessel 1-3 full of cracked ice.

12 lumps cut-loaf sugar.

2 small lemons, sliced.

2 small oranges, sliced.

6 slices pineapple.

2 ponies Curacoa.

2 ponies Chartreuse (green).

2 ponies brandy.

1 quart Apollinaris.

2 quarts Sauterne.

Stir well with ladle; drop in a piece of cucumber skin, sliced thin; dress with fruit, including a slice of grape fruit, and serve in champagne glasses.

(See "General Directions for Making Cups and Punches.")

Sauterne Punch.

Substitute Sauterne for claret and proceed as for Claret Punch.

Scotch Rickey.

In a tumbler drop 1 lump of ice, squeeze in $\frac{1}{2}$ of a lime, and add:

2 dashes lemon juice.
1 jigger Scotch whiskey.
Fill up with Seltzer and serve.

Scotch Whiskey Skin.

Substitute Scotch whiskey for brandy and proceed as for Brandy Skin.

Shandy Gaff.

Fill a large bar glass:
 $\frac{1}{2}$ porter or ale as customer prefers.
 $\frac{1}{2}$ ginger ale.
Serve.

Sherry and Egg.

Cover the bottom of a whiskey glass with a little sherry to prevent egg from adhering, and then break 1 ice-cold egg into the glass.

Allow the customer to pour his own drink from the sherry bottle.

Sherry Eggnog.

In a small bar glass break a fresh egg and add:

1 tablespoonful bar sugar.

$\frac{1}{4}$ jigger brandy.

1 jigger sherry.

Shake; strain into small shell glass, and serve with nutmeg sprinkled on top.

Sherry Flip.

Substitute sherry for brandy and proceed as for Brandy Flip.

Sherry Wine Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 teaspoonfuls sugar.

2 jiggers sherry.

2 dashes lemon juice.

Stir; decorate with fruit; dash with claret and serve with straws.

Sherry Wine Sangaree.

Fill a whiskey glass $\frac{1}{4}$ full shaved ice.
1 teaspoonful bar sugar.

$1\frac{1}{2}$ jiggers sherry.

Stir well; sprinkle little nutmeg on top and serve.

Silver Fizz.

Fill large bar glass $\frac{3}{4}$ full shaved ice.
4 dashes lemon juice.

1 heaping teaspoonful bar sugar.

1 white of an egg.

1 jigger Old Tom or Holland gin.

Shake well; strain into fizz glass; fill up with Apollinaris or Seltzer water, and serve immediately, as this drink should be taken while effervescing.

Sloe Gin Fizz.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

1 heaping teaspoonful bar sugar.

4 dashes lemon juice.

1 jigger Sloe gin.

Shake well; strain into fizz glass; fill up with Seltzer or Apollinaris and serve immediately, as this drink should be taken while effervescing.

Soda Cocktail.

4 lumps cracked ice in a small bar glass.

1 teaspoonful bar sugar.

3 dashes Angostura or Boker's bitters.

Fill up with lemon soda; stir; ornament with berries and slice of orange and serve.

Soda Nectar.

Pour juice of 1 lemon into lemonade glass and fill up $\frac{3}{4}$ full with ice-cold Seltzer or Apollinaris water.

$1\frac{1}{2}$ teaspoonfuls bar sugar. Stir well and add $\frac{1}{2}$ small bar spoonful of

bi-carbonate of soda. Stir briskly and serve while the drink is foaming.

(This mixture is a gentle laxative and very refreshing as a morning drink.)

Soda Negus (for a party of 5).

Into a saucepan put:

12 lumps loaf sugar.

8 cloves.

1 teaspoonful grated nutmeg.

Heat and stir well without allowing the mixture to come to a boil. When warm pour in a bottle of plain soda. Serve in punch glasses.

Solar Plexus Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 heaping teaspoonfuls bar sugar.

1 tablespoonful pineapple syrup.

4 dashes lemon juice.

1 teaspoonful Jamaica rum.

1 teaspoonful Chartreuse.

$\frac{1}{2}$ jigger sherry wine.

$\frac{1}{2}$ jigger whiskey.

1 white of an egg.

Shake well; strain into tall, thin glass; dress with fruit; fill up with Apollinaris or Seltzer and serve with little nutmeg on top.

Soudan Punch.

In a whiskey glass put:

1 dash Boker's or Angostura bitters.

1 dash orange bitters.

Place the glass and bottle before the customer and allow him to pour his own drink of whatever liquor he may prefer. Serve on the side a small glass of cracked ice and water.

Spider Punch (for party of 15).

Juice of 6 lemons.

1 quart brandy.

- 1 quart Jamaica rum.
- 2½ jiggers red Curacoa.
- 1 pint Maraschino cherries.
- 2 pounds seeded Malaga grapes.
- ½ dozen sliced oranges.
- 1 pineapple, sliced.

Set the above aside in a large punch bowl for 8 hours before serving. When ready to serve transfer to another bowl in which there has been placed a block of clear ice. Dress the ice with fruits; pour in 1 quart of Apollinaris water and serve in champagne glasses.

Star Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

- 2 dashes gum syrup.
- 2 dashes orange bitters.
- ½ jigger Italian Vermouth.
- $\frac{3}{4}$ jigger apple brandy.

Stir well; strain into cocktail glass; twist a piece of lemon peel on top and serve.

St. Croix Crusta.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

- 4 dashes orchard syrup.
- 1 dash Boker's or Angostura bitters.
- 1 dash lemon juice.
- 2 dashes Maraschino.
- 1 jigger St. Croix rum.

Stir and strain into a cocktail glass prepared as directed for Brandy Crusta. Decorate with berries and fruit and serve.

Steinway Punch.

Fill large mixing glass $\frac{3}{4}$ full shaved ice.

- 2 level teaspoonfuls bar sugar.
- Drop in $\frac{1}{4}$ of a lemon; bruise well with muddler and add:
- 1 jigger whiskey.

Stir; strain into tall, thin glass; fill up with aerated water; dress with fruit and serve.

Stick.

A term denoting the addition of a dash of whiskey or other spirituous liquor to any soft drink.

Stone Fence.

Into a whiskey glass drop 3 lumps of cracked ice and add:

½ jigger whiskey or applejack.

Fill up with cider; stir and serve.

Straight Brandy.

(See "How to Serve Spirituous Drinks, etc.")

Straight Gin.

(See "How to Serve Spirituous Drinks, etc.")

Straight Rum.

(See "How to Serve Spirituous Drinks, etc.")

Straight Whiskey.

(See "How to Serve Spirituous Drinks, etc.")

Strained Claret Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

4 dashes lemon juice.

6 dashes gum syrup.

3 jiggers claret.

Fill up with Seltzer.

Shake; strain into punch glass; dress with fruit and serve.

Suiesse.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

1 white of an egg.

$\frac{1}{2}$ jigger absinthe.

1-3 jigger anisette.

Shake until outside of shaker becomes frosted; strain into medium shell glass; fill up with carbonate water and serve.

Tansey and Whiskey.

Fill a quart bottle loosely about half full of tansey sprigs and pour on whiskey until the bottle is full. Allow this to stand until the liquor has absorbed the flavor of the herb. When the liquid is consumed the bottle can be replenished, and this continued until the strength of the tansey has become exhausted. This preparation can be made with any kind of spirituous liquor as well as with whiskey, and in the same manner.

Tip Top Punch.

Fill tall, thin glass $\frac{1}{2}$ full shaved ice.

1 teaspoonful bar sugar.

2 dashes lemon juice.

1 pony brandy.

2 slices orange.

2 slices pineapple.

Fill up with champagne.

Stir; dress with fruit and serve with straws.

Toledo Punch (3-gallon mixture for 50 people).

Into a large punch bowl place:

2 lbs. loaf sugar.

3 pints plain soda.

Juice of 3 lemons.

1 pint Cognac brandy.

1 small bunch wintergreen.

9 oranges, sliced; 1 pineapple, sliced.

1 pint strawberries, 6 bunches grapes off the stems.

Mix well with a ladle and add:

1 pint brandy.

- 1 quart claret wine.
- 2 quarts Rhine wine.
- 1 gallon water.

Mix well and transfer to another bowl into which a large block of clear ice has been placed. Dress the block of ice with fruit. Serve in fancy goblets, dressing each individual drink with fruit.

Tom Collins, Brandy.

Into small bar glass drop 2 lumps cracked ice.

- 6 dashes gum syrup.
- Juice of 1 lemon.
- 2 dashes Maraschino.
- 1 jigger brandy.

Fill up with plain soda; stir and serve.

Tom and Jerry (the basic mixture).

Separate the whites from the yolks of a given number of eggs. Beat the yolks until they become very thin and beat the whites to a stiff froth. Then empty both into a Tom and Jerry bowl and mix in sugar, very slowly, by stirring. When the mixture acquires the consistency of a stiff batter it is ready for use.

Tom and Jerry (the drink).

Fill a Tom and Jerry mug $\frac{1}{4}$ full of batter.

- $\frac{1}{2}$ jigger brandy.
- $\frac{1}{2}$ jigger rum.

Fill up with hot water, stirring well at the same time with a bar spoon; grate nutmeg on top and serve.

Another method is to pour the hot liquid from one mug to another until thoroughly mixed, and then add the grated nutmeg and serve. (See "Tom and Jerry—the basic mixture.")

Trilby Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

3 dashes acid phosphate.

3 dashes orange bitters.

$1\frac{1}{4}$ jiggers whiskey.

$\frac{1}{2}$ jigger calisaya.

Stir well; strain into cocktail glass. Serve.

Tulip.

Fill large bar glass 2-3 full shaved ice.

1 teaspoonful gum syrup.

2 teaspoonfuls pineapple syrup.

4 dashes lemon juice.

5 dashes Jamaica rum.

1 teaspoonful green Chartreuse.

1 jigger sweet Catawba or Tokay wine.

$\frac{1}{2}$ jigger whiskey.

Stir well; strain into punch glass; dress with fruit; dash with carbonated water and serve.

Tuxedo Cocktail.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 teaspoonfuls sherry wine.

$\frac{1}{2}$ jigger Italian Vermouth.

1 dash Angostura bitters.

$\frac{3}{4}$ jigger Old Tom gin.

Stir well; strain into cocktail glass and serve.

Uncle Sam High Ball.

Drop 1 lump of ice into a high ball glass.

4 dashes lemon juice.

4 dashes gum syrup.

4 dashes Chartreuse (green).

$\frac{1}{2}$ jigger dry Catawba.

$\frac{1}{2}$ jigger Tokay.

1-3 jigger brandy.

Fill up with Seltzer or Apollinaris water; stir and serve.

Vanilla Punch.

Pour into a tall, thin glass:

- 1 jigger brandy.
- 2 teaspoonfuls gum syrup.
- 4 dashes lemon juice.
- 3 dashes Curacoa.
- 1 pony Vanilla cordial.

Stir well; fill with shaved ice; dress with fruit and serve with straws.

Velvet Punch (for party of 15).

- 1 lb. white sugar.
- Juice of 6 lemons.
- 1 quart claret.
- 1 pint port wine.

Pack bowl in fine ice, and when contents are very cold add 1 quart champagne. Serve in punch glasses or cups dressed with fruit.

Vermouth Cocktail.

Fill small bar glass $\frac{1}{2}$ full shaved ice.

- 1½ ponies French Vermouth.
- 2 dashes gum syrup.
- 3 dashes Angostura or Boker's bitters.

Stir and serve.

Vermouth Frappe.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

- 1½ ponies French Vermouth.

Fill up with ice-cold Apollinaris or Seltzer.

Stir and serve.

Victoria Sour.

Fill large bar glass 2-3 full shaved ice.

- 4 dashes gum syrup.
- 1 teaspoonful pineapple syrup.
- 4 dashes lemon juice.
- 3 dashes Jamaica rum.
- 1 teaspoonful Abricotine.
- $\frac{1}{2}$ jigger sherry wine.

$\frac{1}{2}$ jigger whiskey.

Stir; strain into fancy sour glass containing fruit; dash with carbonated water; top off with a little claret and serve.

Washington Cocktail.

Put into a small wineglass:

$\frac{1}{2}$ pony brandy.

1 pony French Vermouth.

3 dashes gum syrup.

3 dashes Angostura bitters.

Stir and serve.

Whiskey and Bitters.

Proceed as for straight whiskey after dashing a few drops of Angostura bitters into whiskey glass.

Whiskey and Mint.

Into a small whiskey glass drop 2 sprigs of mint.

$\frac{1}{2}$ teaspoonful of sugar dissolved in little water.

Place another whiskey glass of cracked ice and water and the bottle before the customer and allow him to pour his own drink.

Whiskey and Rock Candy.

Fill a quart bottle or a decanter with rock candy broken into bits just small enough to pass through the neck of bottle or decanter.

Fill up with rye or Bourbon whiskey.

Whiskey Cobbler.

$1\frac{1}{2}$ jiggers whiskey in large bar glass.

1 teaspoonful bar sugar dissolved in little water.

2 teaspoonfuls pineapple syrup.

Fill up with shaved ice; stir well; dress with fruit and berries and serve with straws.

Whiskey Cocktail.

Fill large bar glass 2-3 full shaved ice.

- 3 dashes gum syrup.
- 2 dashes Angostura bitters.
- 1 dash lemon juice.
- 1 dash Curacoa.
- 1 jigger whiskey.

Stir; strain into cocktail glass; serve with piece of lemon peel twisted on top.

Whiskey Crusta.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

- 4 dashes gum syrup.
- 2 dashes Boker's or Angostura bitters.
- 2 dashes Maraschino.
- 2 dashes Curacoa.
- 2 dashes lemon juice.
- 1 jigger whiskey.

Stir and strain into cocktail glass prepared as directed for Brandy Crusta. Decorate with berries and fruit and serve.

Whiskey Daisy.

Substitute whiskey for brandy and proceed as for Brandy Daisy.

Whiskey Fix.

Substitute whiskey for applejack and proceed as for Applejack Fix.

Whiskey Fizz.

Substitute whiskey for brandy and proceed as for Brandy Fizz.

Whiskey Flip.

Substitute whiskey for brandy and proceed as for Brandy Flip.

Whiskey Julep.

Substitute whiskey for brandy and proceed as for Brandy Julep.

Whiskey Punch.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 heaping teaspoonfuls bar sugar.

Drop in $\frac{1}{4}$ of a lemon; bruise well with muddler and add:

$\frac{1}{2}$ jigger water.

1 jigger whiskey.

Shake; strain into punch glass; decorate with fruit and serve.

Whiskey Shake.

Substitute whiskey for brandy and proceed as for Brandy Shake.

Whiskey Skin.

Substitute whiskey for brandy and proceed as for Brandy Skin.

Whiskey Sling.

Substitute whiskey for brandy and proceed as for Brandy Sling.

Whiskey Smash.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

2 teaspoonfuls bar sugar.

3 sprigs of mint pressed as for a mint julep.

1 jigger whiskey.

Stir; strain into sour glass; dress with fruit and serve.

Whiskey Sour.

Fill large bar glass 2-3 full shaved ice.

4 dashes gum syrup.

4 dashes lemon juice.

1 jigger whiskey.

Stir; strain into a sour glass; dress with fruit and serve.

Whiskey Toddy.

Into a whiskey glass drop 1 lump cracked ice.

1 teaspoonful bar sugar dissolved in little water.

Stir; place the bottle before the customer and allow him to pour his own drink.

Wine Lemonade.

Fill large bar glass $\frac{3}{4}$ full shaved ice.

2 heaping teaspoonfuls bar sugar.

Juice of $\frac{1}{2}$ lemon.

1 tablespoonful of any fruit syrup.

1-3 jigger port wine.

Fill up with water; dress with fruit and serve.

White Lion.

Into a large bar glass drop $\frac{1}{2}$ a lemon and crush with a muddler.

2 teaspoonfuls bar sugar dissolved in little water.

1 tablespoonful raspberry syrup.

1 jigger Santa Cruz rum.

2 teaspoonfuls Curacao.

Stir well; fill up with shaved ice; stir gently again; dress with berries and serve with straws.

White Top.

Into a large whiskey glass pour:

$\frac{1}{8}$ jigger Creme de Menthe.

$\frac{1}{8}$ jigger Creme de Cacao.

Fill up with rich cream and serve.

Zaza Cocktail.

Fill large bar glass 1-3 full fine ice.

$\frac{3}{4}$ jigger dry gin.

$\frac{3}{4}$ jigger Dubonnet orange bitters.

Stir; strain into cocktail glass; serve with piece of orange peel on top.

**INSTRUCTIONS FOR MIXING
AND FOR BREWING PUNCHES
IN QUANTITIES IN A BAR OR
FOR A LARGE NUMBER OF
GUESTS AT PARTIES AND RE-
CEPTIONS.**

For Mixing Punches in large quantities, endeavor to obtain a mixing vessel of agate ware or porcelain lined. If such a vessel cannot be had large enough, use a new whiskey barrel which has been thoroughly scoured out, in order that the taste of the wood or any other foreign taste may not be imparted to the compound. When all the ingredients for the punch have been put into the mixing vessel, stir well with an oaken paddle and set the mixture in the ice box and let it stand not less than six hours nor more than ten.

Put no ice in this basic mixture. When the time arrives to serve the punch, whether in a bar, at a club, at a party or reception, add the carbonated water and champagne, if they are called for in the recipe. Carbonated waters and champagne are always added to a mixture at the last moment, and just before serving, because they are charged with carbonic acid gas, which soon escapes when exposed to the air, and leaves the drink flat and insipid.

When Serving Punches in a bar, place upon the counter a punch bowl of sufficient capacity for the occasion, and keep the mixing vessel convenient, in order that the serving bowl may be promptly replenished from time to time, as required. Select a large block of clear ice and put it into the serving bowl on the counter. Ornament the

top of the ice with such berries and fruits in season as are appropriate for the kind of punch being served. Fill the bowl from the mixing vessel, and fill the glasses or punch cups with a ladle, exercising care that the punch does not overflow and wet the outside of the glasses or cups. Keep the serving bowl all the time well filled as long as the mixture lasts.

For a large party or reception, several punch bowls may be used to advantage by avoiding a crush when, after dancing, the overheated and thirsty guests swarm around the refreshment tables. Distribute the bowls at convenient points throughout the entertainment rooms, placing them upon tables of suitable size and surrounded by a sufficient number of punch cups or glasses, napkins, etc. Provide a ladle for each bowl, in order that the guests may help themselves. In a private family, during the progress of a large reception or party, the butler will see that the bowls are replenished when necessary, and the glasses, cups, napkins, etc., are kept in proper condition. At a large public function this duty will be assigned by the caterer to some experienced member of his force.

FORMULAS AND INSTRUCTIONS FOR COMPOUNDING AND MANUFACTURING IN BULK BOTTLE GOODS FOR THE USE OF BARS AND PRIVATE FAMILIES.

As soon as the various kinds of beers, liquors, etc., are ready for use, they should be bottled at once. In order to preserve the quality of the

liquors, great care must be exercised in corking. See that the corks are fitted in snugly, air-tight and even with the mouth of the bottle. For beers and liquors which contain carbonic acid gas, the corks should be secured with wire or good strong twine. If the bottles are exposed in show cases for sale, they should be neatly labeled and capped with foil caps. A good substitute for foil caps, however, can be made from resin, beeswax and the bronze powder, such as is used by decorators for bronzing metal work. With care and ingenuity this substitute will produce a cap almost as neat in appearance as the foil cap.

To cap the bottles with this substitute, melt in a deep pan a quantity of resin and beeswax in the proportion of 5 parts resin to 1 part beeswax. The beeswax is employed to check the tendency of the brittle resin to crumble. When the resin and beeswax are melted, stir in enough of the bronze to give it a rich color. These powders can be had at any paint supply store in a variety of colors—gold, bronze, peacock blue, etc.

Hold the bottle vertically, neck downwards, and dip it into the hot sealing material to a uniform depth of two inches from the mouth with each bottle. Withdraw the bottle quickly, maintaining the same vertical position for a few moments, so as to allow the surplus material to drip back into the pan, and then with a quick motion reverse the bottle and stand it up on its bottom, so that the material will cool off even and smooth on top. If desired, an impression of any suitable design can be made on top with a seal, thereby adding to the finish of the package.

To manufacture the various kinds of goods in bulk for bottling, and in the quantities desired, it will only be necessary to observe the proportions of ingredients and process in the same manner as specified in this book.

BITTERS.

Angostura Bitters is indispensable for all Cocktails. This is the ingredient which gives the piquancy and aroma so much prized in Cocktails.

Angostura Bitters is manufactured solely by the firm of Angostura Bitters (Dr. J. G. B. Siegert & Sons), Ltd., of Trinidad. Sole Agents: Henderson and Co. (London), Ltd., 408/9, Salisbury House, London, E.C.2.

Bitters.

2 ozs. Virginia snakeroot.

6 ozs. bruised cinnamon.

2 lbs. raisins.

3 doz. cloves.

Juice of 2 oranges.

Juice of 2 lemons.

2 gallons rum.

Set aside for 60 days; strain and bottle.

Brandy Bitters.

Bruise together in a mortar as fine as grains of wheat:

$\frac{1}{2}$ lbs. cochineal.

4 lbs. cardamom seed.

2 lbs. cinnamon bark.

8 lbs. gentian root.

4 lbs. chireta.

Add 4 gallons brandy; macerate for 30 days and then press out all the liquid. Pour 2 more gallons of brandy over the residue; let it stand 24 hours; press; mix with the first liquid; filter and bottle.

Dutch Bitters.

4 ozs. orange peel.
2 ozs. gentian root.
2 ozs. chamomile flowers.
4 ozs. wormwood.
 $\frac{1}{2}$ oz. carraway seed.
 $\frac{1}{4}$ oz. pulverized cloves.
1 gallon Capillaire.
4 gallons proof spirits.
Macerate for 30 days; press and
filter through flannel.

Orange Bitters.

Steep for 20 days in $1\frac{1}{2}$ gallons
pure spirits (60 U. P.).

3 drachms cardamom seed.
3 drachms carraway seed.
3 ozs. coriander seed.
3 lbs. dried orange peel (fresh).

Next draw off the spirits and pour
on $1\frac{1}{2}$ gallons water, and in 48 hours
draw this water off and pour on $1\frac{1}{2}$
gallons more water. Then mix the 3
liquids together and add 6 oz. of burnt
sugar, to color it, and then pour in $1\frac{3}{4}$
gallons gum syrup. Filter through
cheese-cloth or flannel, if desired for
immediate use; otherwise, set it aside
for a few days, when it will clear itself.

Pick-Me-Up Bitters.

$\frac{1}{2}$ oz. carraway seed.
 $\frac{1}{2}$ oz. cardamom seed.
 $\frac{1}{2}$ oz. cinnamon bark.
1 oz. Chiteva.
1 oz. chamomile flowers.
2 ozs. lemon peel.
2 ozs. orange peel.
2 ozs. Angostura bark.
8 lbs. raisins.
3 gallons spirits (10 U. P.).
Macerate for 30 days; filter and
bottle.

Plain Bitters.

(See "Bitters.")

Wine Bitters.

Infuse:

2 thin pieces bitter orange peel.

2 thin pieces lemon peel.

6 ozs. sherry wine.

4 ozs. distilled water.

BEERS FOR FAMILY USE.**Elderberry Beer.**

Boil $\frac{1}{2}$ bushel of elderberries; strain them when cold into a barrel containing 20 gallons strong wort. Let it stand, covering the barrel with any material which will protect it from dust, and at the same time permit the air to circulate freely. In one year it will be ready for use.

Family Beer.

Put into a vessel of sufficient capacity:

10 lemons, sliced.

10 ozs. ground ginger.

10 ozs. cream tartar.

Pour in 10 gallons of boiling water, and when nearly lukewarm strain and add 15 lbs. brown sugar.

Cut in 4 ozs. alcohol $\frac{1}{2}$ oz. each oils or cinnamon and cloves. When lukewarm add 1 pint of yeast. Set aside for 16 hours and then skim; filter and bottle.

Ginger Beer.

Put into a clean keg:

2 lbs. brown sugar.

$\frac{1}{2}$ gallon molasses.

2 ozs. ginger.

2 ozs. cream tartar.

Pour on 2 gallons of boiling water and stir thoroughly; add a pint of

brewer's yeast; bung the keg, roll it about for a minute or two and then let it stand for two days, when it will be ready to bottle. In 10 days the beer can be drunk.

Hop Beer.

Boil 6 ozs. hops in 5 quarts water for 6 hours; strain and set aside. Boil 4 more quarts of water and two heaping teacupfuls of ground ginger together for three hours and strain. Then mix the two strained liquids and add a loaf of bread which has been browned well and pounded fine. When cold add 1 pint brewer's yeast. Set it aside for 36 hours to ferment and then bottle.

Lemon Beer.

Mix thoroughly in a vessel of suitable size:

1 pint sugar house syrup.

1 lemon, sliced.

1 tablespoonful ground ginger.

$\frac{1}{2}$ pint brewer's yeast (or any good yeast).

1 gallon water.

Set aside for 24 hours and use or bottle.

Plantation Beer.

Grind in a mill and put into a vessel containing 8 gallons of boiling water:

3 bunches Prince pine.

3 bunches spice wood.

3 bunches sassafras.

3 bunches sweet fern.

3 bunches sarsaparilla.

3 bunches wintergreen.

Boil for 1 hour and strain. Boil $\frac{1}{2}$ lb. hops in 3 gallons of water; strain; mix with the first mixture and add 1 gallon of molasses, and put all in clean keg of sufficient capacity. When

it has fermented stir in the white of an egg which has been beaten to a froth; bung the keg; let stand till clear and bottle.

Root Beer.

In a suitable vessel or keg put:

3 quarts of molasses.

$\frac{1}{4}$ oz. hops.

$\frac{1}{2}$ oz. coriander.

$\frac{1}{2}$ oz. wild cherry bark.

1 oz. allspice.

1 oz. wintergreen.

1 oz. sassafras.

1 oz. yellow dock.

Pour on 6 gallons boiling water; set aside for 1 day; strain; add $\frac{1}{2}$ pint yeast and in 24 hours use or bottle.

Sarsaparilla Beer.

Infuse:

3 oz. compound extract of Sarsaparilla.

$1\frac{1}{2}$ quarts water.

When cold pour on 2 gallons of root beer. Bottle.

Spruce Beer.

Into a large vessel put:

2 ozs. sassafras root.

2 ozs. hops.

10 gallons water.

Boil 20 minutes; strain and add, immediately after straining:

1 gallon molasses.

2 tablespoonfuls essence of ginger.

2 tablespoonfuls essence of spruce.

1 tablespoonful essence of ground allspice.

Mix well; pour all into a keg and set aside till cold. Then pour in 1 quart of yeast; let stand for 1 full day and bottle.

COCKTAILS FOR BOTTLING.**Brandy Cocktails for Bottling.**

1 quart Stoughton Bitters.
1 quart gum syrup.
1 quart Curacao.
2 gallons water.
5 gallons strong brandy.
Mix well and filter and bottle.

Gin Cocktails for Bottling.

$\frac{1}{2}$ oz. tincture lemon peel.
 $\frac{1}{2}$ oz. tincture cardamoms.
1 oz. tincture gentian.
2 ozs. tincture orange peel.
1 quart gum syrup.
5 gallons gin.
2 gallons water.
Mix well; color with caramel and bottle.

Whiskey Cocktails for Bottling.

$\frac{1}{2}$ oz. tincture cardamoms.
1 oz. tincture gentian.
1 oz. tincture lemon peel.
2 ozs. tincture orange peel.
1 quart gum syrup.
5 gallons whiskey.
2 gallons water.
Mix well, color with caramel and bottle.

**CORDIALS, EXTRACTS, FRUIT
AND CONCENTRATED
FRUIT SYRUPS.****Aniseed Cordial.**

Dissolve $\frac{1}{4}$ oz. aniseed in 5 pints spirits of wine (60 O. P.), and add 11 pints cordial syrup. Shake the jar briskly. If cloudy fine with salts of tartar and alum.

Clove Syrup, Concentrated.

Shake together in a bottle:

1 quart simple syrup.

1 teaspoonful quintessence of cloves.

Banana Syrup, Concentrated.

3 ozs. essence of banana.

3 gallons gum syrup.

$\frac{1}{2}$ teaspoonful lemon extract.

Bottle.

Blackberry Extract.

10 pints juice of ripe blackberries.

5 ozs. ground cinnamon.

$2\frac{1}{4}$ ozs. mace.

10 lbs. granulated sugar.

Stir well; when sugar is dissolved; filter through flannel and bottle.

Capillaire Cordial.

Dissolve by boiling 10 lbs. cut-loaf sugar in 5 pints of water and add $\frac{1}{2}$ drachm strong acetic acid. Keep this mixture for about 10 minutes on the fire. When cool, strain into a glass jar; add 1 gill of brandy and bottle.

Carraway Cordial.

Dissolve $\frac{1}{4}$ oz. English oil of Carraway, $3\frac{1}{2}$ pints spirits of wine (60 O. P.) and add 13 pints Cordial syrup. Stir well, and if cloudy fine with salts of tartar and alum.

Cassia Cordial.

Infuse 12 drops oil of Cassia and 8 drops oil of lemon peel in 1 gallon pure spirits, and bottle.

Cassis Cordial.

1 oz. cinnamon.

8 cloves, bruised.

Infuse above for 10 days in 1 gallon of brandy, and add 2 quarts of black

currants. Set aside for 60 days; press, strain; add 1 lb. white sugar to every quart, and bottle.

Cinnamon Cordial.

Dissolve $\frac{1}{4}$ oz. oil of cinnamon, and a sufficient quantity of caramel to color, in $4\frac{1}{2}$ quarts spirits of wine (60 O. P.). Pour 2 quarts of boiling water into $1\frac{1}{2}$ gallons of cordial syrup, and then mix everything together, stirring briskly. If cloudy, fine down with salts of tartar and alum and bottle.

Cinnamon Extract.

Infuse for 10 days 1 lb. bruised Ceylon cinnamon in 1 gallon of brandy, and then add 4 drops essence of orange peel and cardamoms. Color with caramel and bottle.

Clove Cordial.

Dissolve $\frac{1}{4}$ English oil of cloves in 5 pints spirits of wine (60 O. P.), and add 12 pints Cordial syrup. Color with caramel. Stir well, and if not clear in a few hours, fine with salts of tartar and alum.

Cordial Syrup.

Dissolve 70 lbs. cut-loaf sugar in 6 gallons of boiling water. Filter through flannel.

Curacoa Cordial.

$\frac{1}{2}$ lb. ground cinnamon.

2 lbs. orange peel.

32 oranges.

12 gallons gum syrup.

Boil 5 minutes; add 6 gallons pure spirits, 95% above. Filter through flannel and bottle.

Ginger Brandy Cordial.

Bruise 1 lb. ginger and steep it in 2 gallons of brandy for 14 days, shaking the vessel every day during that time. Then strain through flannel; take the residue of ginger; pour on it 2 gallons of boiling water and let it simmer on the fire 20 minutes and strain. Then mix all the strained liquid together; add 20 lbs. white sugar and bottle when clear.

Ginger Syrup.

2 gallons gum syrup.
24 ozs. tincture of ginger.
Strain; bottle.

Lemon Extract.

Cut 1 oz. of oil of lemon in 1 pint of alcohol and mix it with:

48 ozs. tincture of citric acid.
6 gallons gum syrup.
18 gallons distilled water.
Filter through charcoal.

Lemon Syrup, Concentrated.

10 gallons gum syrup.
16 ozs. tincture of tartaric acid.
2 ozs. oil of lemon cut in 1 quart alcohol.
Strain; bottle.

Maraschino Cordial.

2 gallons peach juice.
14 gallons gum syrup.
7 gallons 95% pure spirits.
Filter through flannel and bottle

Orange Syrup, Concentrated.

2 pints simple syrup.
4 ozs. tincture orange peel.
Mix.

Orgeat Syrup.

1 lb. gum arabic.

$\frac{1}{2}$ oz. bitter almonds.

6 ozs. sweet almonds.

6 ozs. pulverized sugar.

Pound above ingredients together, adding gradually 2 quarts of water. Strain; add 4 gallons syrup; mix well and bottle.

Peppermint Cordial.

2 drachms oil of peppermint.

$1\frac{1}{2}$ quarts pure spirits (60 O. P.).

25 pints Cordial syrup.

Mix well in jar and bottle when clear.

Pineapple Syrup, Concentrated.

2 ozs. essence of pineapple.

1 oz. tartaric acid.

2 gallons plain syrup.

Mix.

Plain Syrup.

Boil 13 lbs. loaf sugar in 1 gallon water till dissolved and filter through flannel.

Raspberry Syrup, Concentrated.

1 oz. essence raspberry.

$1\frac{1}{2}$ ozs. tincture tartaric acid

2 gallons plain syrup.

Mix.

Raspberry Syrup.

Stir together well in a jar:

2 ozs. strong tincture of cudbear.

8 ozs. essence of raspberry.

14 pints Cordial syrup.

$2\frac{1}{2}$ pints spirits of wine (60 O. P.).

Bottle.

Rum Shrub.

Dissolve 8 lbs. white sugar in $\frac{1}{2}$ gallon bitter orange juice over a slow fire;

add $1\frac{1}{2}$ gallons rum (40 U. P.). Mix well and set aside to clear. If not clear in 2 weeks, fine down with isinglass.

Sarsaparilla Syrup, Concentrated.

Cut in 8 ozs. alcohol:
40 drops oil sassafras.
40 drops oil wintergreen.
20 drops oil anise.
Add 12 ozs. caramel and mix.

Simple Syrup.

Over a gentle fire dissolve:
14 lbs. white sugar in 2 gallons of water.

Strawberry Syrup.

6 ozs. tincture cudbear.
14 ozs. essence strawberry.
1 gallon spirits wine (60 O. P.).
14 quarts Cordial syrup.
Proceed as for Raspberry Cordial

Strawberry Syrup, Concentrated.

2 ozs. tartaric acid.
2 ozs. essence strawberry.
2 gallons plain syrup.
Color with tincture solferino and mix.

Syrup of Nectar, Concentrated.

2 lbs. simple syrup.
1 teaspoonful essence of nectar.
Mix.

Vanilla Syrup, Concentrated.

1 oz. extract vanilla.
2 gallons plain syrup.
Mix.

Wild Cherry Syrup, Concentrated.

Steep 8 ozs. wild cherry bark for 48 hours in a quart of distilled cold water; press; add 1 lb. white sugar; strain and bottle.

FRUIT BRANDIES FOR BOTTLING.**Blackberry Brandy.**

1 oz. cinnamon.

$\frac{1}{4}$ oz. cardamom seed.

$\frac{1}{2}$ oz. mace.

$\frac{1}{2}$ oz. cloves.

Steep the above for ten days in:

10 gallons proof spirits and filter.

Add:

4 ozs. gum syrup.

12 gallons water (distilled or boiled).

Bottle.

Carraway Brandy.

In 2 quarts of brandy steep 4 ozs. bruised carraway seed; set aside for 10 days and strain. Add 12 ozs. loaf sugar; stir well; let stand for 2 days and bottle.

Cherry Brandy.

Into an earthen jar of sufficient capacity put 3 lbs. of bruised black cherries—either wild or cultivated—with the pits and a few young cherry leaves. Add 3 pints of brandy or proof spirits and set aside for 90 days. Strain; add 2 lbs. white sugar and set aside for ten days and then bottle.

Compounded Brandy.

30 gallons pure spirits (20% above).

1 quart gum syrup.

Color with caramel.

Stir; let settle; draw off and bottle.

Currant Brandy.

Macerate 1 gallon of red or black currants in 1 gallon of brandy and in 60 days strain, adding white sugar to taste. Let stand 24 hours and bottle.

Ginger Brandy.

1 quart brandy.

1 oz. bruised ginger.

Sweeten to taste; strain and bottle.

Juniper Brandy.

Disolve 1 oz. juniper oil in 8 gallons pure spirits and $\frac{1}{2}$ lb. sugar in 1 gallon of water. Mix the two and bottle.

Orange Brandy.

Into a large jar put 16 oranges and fill up with brandy. Set aside for 3 months; then sweeten to taste and bottle.

The oranges can be made into a very delectable sweetmeat by covering them over with syrup in the jar.

Peach Brandy.

$7\frac{1}{2}$ gallons alcohol (95% proof).

40 drops oil of bitter almonds.

Bottle whenever desired.

Raspberry Brandy.

18 gallons raspberry juice.

$10\frac{1}{2}$ gallons pure spirits (95% A. P.).

18 gallons raspberry juice.

7 gallons gum syrup.

1 oz. tartaric acid.

Stir well; color with caramel and bottle.

FRUIT WINES FOR BOTTLING.

To obtain the transparent and sparkling appearance which is a cardinal feature in the production of good wines, do not bottle in cloudy weather.

Blackberry Wine.

5 gallons blackberries.

1 drachm cardamom seed.

1 drachm grated nutmeg.

$\frac{1}{4}$ oz. ground cloves.

$\frac{1}{2}$ oz. ground cinnamon.

Crush the berries; pour on 5 gallons of water; heat all to boiling point and remove from fire.

Mix in $1\frac{1}{2}$ gallons white syrup; pour the entire mixture into a ten-gallon keg, keeping the keg always full. When fermented, strain and press; add 1 gallon proof spirits; filter and set aside. Bottle when clear.

Cherry Wine.

Use a keg or jar that will hold 16 gallons and pour in the water:

3 pints brandy.

5 lbs. brown sugar.

70 lbs. ripe cherries.

Add 6 ounces yeast and set aside to ferment. After it has fermented, bung and let stand for 60 days. Then strain and bottle.

Currant Wine (Black).

10 gallons black currants.

20 lbs. granulated sugar.

10 gallons water.

Bring the mixture to 100 degrees Fahrenheit; pour it into a keg of sufficient capacity; set it aside in a warm place, and when it has fermented strain, press and add 2 gallons proof spirits. Filter and bottle when clear.

Currant Wine (Red).

35 lbs. red currants, bruised and pressed.

5 lbs. brown sugar.

Put the above in an eight-gallon vessel and fill up with water and let it ferment.

In 30 days strain; filter and bottle.

Elderberry Wine.

4 gallons elderberries.

30 lbs. brown sugar.

6 gallons water.

Boil till dissolved; add $1\frac{1}{2}$ ozs. yeast and let it ferment. Next add 2 quarts brandy and bung up for ninety days. Bottle.

This wine should be served mulled with allspice.

Ginger Wine.

6 lbs. sugar.

8 ozs. Jamaica ginger.

6 gallons water.

Boil for an hour and strain. Add:

6 chopped lemons and 1 pint yeast and mix well. Pour into a keg or jar and allow it to ferment for ten days. Strain again and bottle.

Gooseberry Wine.

20 lbs. gooseberries.

$3\frac{1}{2}$ lbs. brown sugar.

5 gallons distilled water (or boiled).

1 pint brandy.

Mix all together; put into a keg or jar and let it ferment. Then strain; filter and bottle.

Grape Wine.

Put any given quantity of ripe grapes, free from stems, into a tub or barrel. Break them up by hand or with a stout, blunt stick, and strain out the juice. Mix the juice half and half with water. Add white sugar in the proportion of 8 tablespoonfuls to every gallon of water. Let it ferment; bung closely; set it aside for 90 days and then bottle.

Orange Wine.

12 lbs. sugar.

5 gallons boiling water.

Strain the juice from 50 oranges and slice the skins up thin. Clarify the water and sugar with the whites of 3 eggs and pour it over the orange skin; adding the orange juice and 3 ozs. of

yeast. Let it all ferment for 4 days; strain into a keg; bung loosely; in 30 days add 1 quart of brandy and set aside for 90 days more. Then filter and bottle.

Rhubarb Wine.

Crush the plant and drain off the juice. To each quart of juice add 1 quart of water and 2 pounds of white sugar.

Set it aside to ferment and bottle when clear.

LIQUEURS FOR BOTTLING.

Anisette.

1 oz. pulverized cumin seed.

1 oz. pulverized orris root.

3 ozs. lemon peel.

10 ozs. pulverized aniseed.

3 pints Capillaire.

2 gallons spirits (30 U. P.).

After the powders and lemon peel have been macerated in the spirits for 30 days, filter; add the Capillaire and bottle.

Aqua Bianca.

$\frac{1}{2}$ oz. essence rose.

$\frac{1}{4}$ oz. essence bergamot.

$\frac{1}{4}$ oz. essence peppermint.

$\frac{1}{4}$ oz. essence amber.

$\frac{1}{4}$ oz. essence citron.

$\frac{1}{4}$ oz. essence lemon.

5 pints capillaire.

2 gallons proof spirits.

Mix well; shake from time to time during 30 days and bottle.

Citron.

Macerate 12 ozs. lemon peel in 2 gallons proof spirits for 2 weeks and add:

1 oz. essence saffron.

$\frac{1}{2}$ gallon capillaire.

Strain and bottle.

Citronette.

Mix in a vessel of sufficient capacity:

$\frac{1}{4}$ oz. essence amber.

$\frac{1}{4}$ oz. essence orange.

$1\frac{1}{2}$ ozs. essence saffron.

10 ozs. lemon peel.

1 drachm essence burgamot.

1 quart orange flower water.

$\frac{1}{2}$ gallon syrup.

$2\frac{1}{2}$ gallons proof spirits.

Macerate for 30 days; then press filter and bottle. This liqueur improves with age.

Cordial De Caladon.

1 drachm cloves.

1 drachm aniseed.

$\frac{1}{2}$ lb. lemon peel, chopped.

$\frac{1}{2}$ oz. Fennel seed, powdered coarse

$\frac{1}{4}$ oz. cardamoms.

2 gallons proof spirits.

Put above together in a vessel and macerate for 2 weeks; press; filter and add 4 pints capillaire. Bottle.

Curacoa.

Macerate together:

1 drachm cinnamon.

1 drachm saffron.

$\frac{1}{2}$ drachm mace (bruised).

6 ozs. orange peel.

2 pints capillaire.

1 quart spirits (14 U. P.).

At the end of three weeks press; strain through a sieve and filter through flannel.

Eau D'Absinthe.

In a mortar bruise:

1 oz. cinnamon bark.

$\frac{1}{4}$ oz. Angelica root.

4 ozs. juniper berries.

33 ozs. wormwood.

24 ozs. refined sugar.

Place the above ingredients in an earthen jar and pour in:

4 ozs. flower water.

2½ gallons spirits (10 U. P.).

Set aside for 30 days, stirring well every day.

Press; filter and bottle.

Eau d'Amis.

Mash into a paste:

4 ozs. figs.

4 ozs. dates.

4 ozs. seeded raisins.

2 lbs. sugar.

Place above ingredients in an earthen jar. Mix together:

1 oz. essence saffron.

6 drops essence bergamot.

10 drops essence citron.

8 lbs. brown sugar.

3 quarts distilled water.

6 quarts proof spirits.

Pour the second mixture slowly into the first, one quart at a time, stirring all the while. In a month strain and bottle.

Eau De Cordiale.

Put all the ingredients together; stir them well four times a week for 30 days.

1 oz. powdered nutmeg.

1 oz. powdered mace.

2 ozs. coriander seed.

2 ozs. balm herb (fresh).

2 ozs. aniseed.

4 ozs. cinnamon bark (bruised).

20 ozs. lemon peel.

1 gallon capillaire.

2 gallons distilled water.

2½ gallons spirits (60 O. P.).

Press; filter and bottle.

MINERAL WATERS.

The process for the manufacture of mineral waters has been omitted in this book, as it is neither practicable nor desirable for bar men or private families to undertake this work. The manufacture of mineral waters is a special business in itself. It requires considerable outlay for a plant and exclusive attention to the business. Powerful aerating machines, bottling and other machines are required for the practical prosecution of this industry, not to mention space especially arranged for the purpose. A list, however, of the principal mineral waters in general use will be of service to all those engaged in the dispensing of drinks as well as to private families.

Mineral Waters in General Use.

Aerated Chalybeate Water.
Apollinaris Water.
Bromo-Seltzer.
Carbonated Lime Water.
Congress Water.
Delatour Soda.
Hathorn Water.
Hunyadi Water.
Johannis Water.
Lithia Water.
Magnesia Water.
Potass Water.
Red Raven Splits.
Seltzer Water.
Vichy (French).
Waukesha Water (Carbonated).

Directions for Handling and Serving Mineral Waters.

Under certain conditions mineral waters will explode when opened. This usually occurs in opening warm bottles in which the pressure of gas has be-

come high. If the bottles are kept at a temperature of about 40 degrees the danger of accident will be negligible; but bottles which are to be opened in the course of the daily business should be kept on the ice and served very cold. No ice should ever be put into the glass in which mineral waters are served.

WHOLESOME BEVERAGES FOR THE SICK.

Apple Water (or water made from any of the fruits or pie plant).

Remove the skin and core (or pits). Boil in a pint of water till reduced to a pulp. Press; strain and sweeten to taste. Serve hot or cold, as preferred.

Barley Water.

Rub $\frac{1}{2}$ oz. barley smooth with two tablespoonfuls of cold water and pour over it 1 pint of boiling water. Add a little salt and one tablespoonful of white sugar. Boil for 5 minutes. Let it get cold and serve.

Beef Tea.

(See Index for Beef Tea.)

Currant Jelly Water (or any kind of fruit jelly).

Dissolve a teaspoonful in a goblet of water, add sugar to taste and serve.

Grape Juice.

Pour one pint of water over 3 pints of stemmed grapes. Simmer slowly over fire for five minutes. Strain through cheese-cloth; add sugar to taste and serve cold.

Lime Water.

Put into a glass vessel about a cubic inch of unslacked lime and pour over it 2 quarts of hot water. In a few minutes it will be slacked. Then stir well and let it stand over night. The lime will settle at the bottom of the vessel, and in pouring it off to bottle care must be exercised in order to get only the clear liquid.

This is used in the proportion of 1 tablespoonful to half pint of milk or cream to prevent it from curdling in the stomach.

Oatmeal Water.

Stir two tablespoonfuls of oatmeal in a teacupful of cold water till it becomes smooth. Pour this into a quart of boiling water, stir well, add a little salt and boil the whole for 30 minutes. Strain and serve hot or cold, as preferred.

Tamarind Water.

Stir a teaspoonful of preserved tamarinds into a goblet of water. Serve cold.

Toast Water.

Break into a bowl thin toasted slices of Graham bread. Pour on enough boiling water to just cover the bread. When cold strain; sweeten to taste and serve.

This beverage must be made fresh every time it is served.

**DIRECTIONS FOR CLEANING
BAR FURNITURE, SILVER
WARE, MIRRORS, Etc.**

All of the woodwork on a bar should be dusted without fail every morning and frequently rubbed over lightly

with a soft, dry cloth, to prevent the dust from accumulating and forming a hard crust of dirt when it becomes wet in the course of handling the business. Two or three times a month every part of the woodwork should be well rubbed with fine furniture polish. Brass and nickel work should be cleaned every day with any good metal polish.

To present a bright appearance the silverware should be cleaned every day with whitening dissolved in water. Cover the article with a coating of whitening, and when dry rub it off with a soft cloth, and then rub briskly with a silver brush or a chamois, removing all whitening which may have accumulated in chasing, crevices or corners. In cleaning mirrors use a damp linen cloth or sponge, and dry thoroughly with another cloth. Then polish with a chamois. Do not allow any water to run down the glass and lodge in the framework or in the joints of the frame. In recent years there have come into use several excellent preparations for cleaning mirrors, and which may also be used to advantage.

DIRECTIONS FOR HANDLING AND SERVING BEERS AND ALES.

Keep all beers and ales in a temperature of 40 degrees. In warm weather put the beer in icebox or cool place immediately upon its receipt, as it is liable sometimes to become too warm on the delivery wagons.

The use of liquid carbonic gas in drawing beer cannot be too strongly recommended, as it keeps the beer in its natural state indefinitely, causing

it to retain its healthful, gaseous properties and insuring a beautiful drawing for the last glass of beer in the keg. The cost of a gas outfit is small when the benefits derived are considered—i. e., the saving in beer and the increase of trade which good material and service never fail to gain.

An important matter in the handling of beer when it is drawn through coils is to keep the coils, runs and tubes always thoroughly clean, otherwise the beer will become contaminated with the slime which forms on the inside of coils, etc., and will be not only unsightly, but unfit to drink.

Those who do not use the carbonic gas machine can improve the service by means of a hydraulic or hand air pump.

In serving bottle beer always select a glass of sufficient capacity to hold the contents of the bottle, and when drawing or serving from bottle use due care that the beer does not overflow and run down the sides of the glass, as many customers find it disagreeable to handle a wet glass.

Bottled ales and beers should never be kept on ice. When too cold they are liable to become cloudy. Stand them in the icebox and they will become sufficiently cold to serve.

Keep bottled ales always standing up, as there is present a sediment in ales which does not occur in lager beer. When pouring ale do so slowly, in order not to disturb the sediment.

Keep bulk ales in a cool place. Whenever any difficulties arise in connection with the handling of ales and beers in bulk, it is always well to consult freely with the brewer, as he is always interested in the success of his

customers and well posted in the best and latest methods of handling these goods.

DIRECTIONS FOR HANDLING AND SERVING DRY OR LOW PROOF WINES.

All dry wines—viz., Burgundies, clarets, Sauternes, Rhine wines, hocks, white wines, etc.—should be kept in a place where the temperature is uniform and cool, but not too cold, for if they become severely chilled they will lose their brilliancy and become cloudy. These wines should not be kept in barrels any longer than necessary, and when kept in barrels great care should be exercised to prevent the air from coming in contact with the wine. The bungs should be removed frequently, and if there is any space under the bung from evaporation this space should be filled up at once, otherwise the wine will become sour, and when once it starts to turn nothing will check the acidification until it has turned into vinegar. When these wines are received in bulk it is safer to set them aside just long enough to settle, and then bottle. The bottles should be corked deep, so as to leave no space between the cork and the wine, and then laid on their sides in packing cases or in racks built for the purpose. The finer and lighter the wine the greater is the risk of its becoming "milk sour," if due precaution is not observed.

In serving white low-proof wines about 50 degrees is the proper temperature, and for red low-proof wines about 70 degrees. These wines should never be kept on ice nor should ice be put in the glass when serving them.

Champagnes may be kept in the packing cases, or, if taken out, laid on their sides. Champagne should never be put on ice and then allowed to become warm again, as this is very detrimental to both the strength and flavor of the wine. Enough only should be kept on ice or packed in ice to supply immediate wants. For banquets or society functions, where a certain amount of champagne has been ordered or estimated, the wine may be placed in wooden tubs and packed in cracked ice and served from these tubs in silver champagne holders. For a small drinking party, however, seated at a table, the bottle should always be first taken to the table and shown, in an unostentatious manner, to the customer who ordered it, so that he may see the label and know that it is the brand he ordered. A warm bottle will answer for this display; then substitute for it a bottle off the ice and serve it.

If champagne frappe is ordered, put the bottle in a tin or wooden pail or regular champagne cooler and pack it well with cracked ice and fine rock salt. Spin the bottle around briskly in this freezing mixture until it begins to freeze, and then draw the cork, at the same time covering the mouth of the bottle with a clean napkin, and serve.

When opening wines or any kind of capped liquors to serve, remove the foil cap by making a circular incision below the head of the bottle, and wipe the mouth thoroughly with a bar towel before drawing the cork; otherwise, foreign substances which may have lodged between the foil cap and the cork will get into the wine while pouring.

Bottled spirituous liquors and high-proof wines may be kept standing on the back bar or in show cases and opened and served from there, but low-proof wines must always be taken from a horizontal position to serve.

All bottle goods kept in show cases should be dusted and wiped off sufficiently often to keep them clean and in slightly condition, and in pouring wines of any kind, especially very old wines, pour gently and slowly in order that any sediment which has settled at the bottom may not be disturbed and cause the wine to appear cloudy.

DIRECTIONS FOR HANDLING AND SERVING SWEET AND HIGH-PROOF WINES.

Sweet and high-proof wines may be kept in any ordinary temperature. When in wood they improve more rapidly under the roof in a close atmosphere. These wines, not being susceptible to damage by slight exposure to the air, may be kept in any position when bottled; but, as there will be more or less sediment precipitated when they are kept in any one position for a long time, it is better to stand them upright; for then it is an easy matter, with a little care, to pour off the wine without disturbing the sediment and impairing the brilliant appearance which the wine should possess to be inviting.

Serve all sweet and high-proof wines at a temperature of about 60 degrees, and never keep them on ice or serve them with ice in the glass.

DIRECTIONS FOR THE HANDLING AND SERVICE OF CREAM, BUTTER, MILK, EGGS, FRUIT, Etc.

The first and most important requisite for the proper handling and preservation of the dairy products is a sweet and clean icebox of sufficient capacity, and one constructed along lines of the most modern and approved patterns. The compartments for these articles should be entirely separate from those in which other articles of food are kept, as fresh dairy products are very sensitive to strong exhalations, particularly such as emanate from cured meats, smoked and pickled fish, vegetables, like onions, garlic, etc., and they very readily absorb both the odor and flavor of pungent foods with which they have come in contact while in the icebox.

Cream and milk should be kept in the icebox in vessels of glass, glazed earthenware, porcelain lined or agate. Never mix the cream and milk of one day with that of another, but endeavor to calculate your needs so that each day's supply will be consumed. To mix old cream and milk with new produces an inferior article, when it does not spoil the product entirely.

In serving cream, milk and buttermilk, there should never be ice put into the glass, but they should be served ice cold.

In places where there is a great demand for plain milk and buttermilk, and the articles are run off rapidly, they can be kept in the original tin milk can packed in fine ice, either in a box especially made for the purpose or in some convenient section of the

working bench. When kept in this manner the milk, etc., can be served by dipping out of the can with a long, straight-handled dipper and turning the liquid into the glass.

Buy only candled eggs; wipe them clean with a damp cloth, so that they will present an inviting appearance, and keep them in the icebox with the dairy products until required for use. If the business is brisk and there are frequent calls for drinks in which eggs are used, a working supply may be kept in a bowl in a convenient place about the bar.

Never break an egg into the drink that is being mixed, but break it into another glass and then pour it into the mixing glass. In this way the risk of using a bad or stale egg may be avoided. When serving a "Sherry and Egg," and drinks of that class, however, it is proper to break the egg directly into the serving glass, as there is less danger of causing the yolk to break and run into the white than when handled twice.

Always place a spoon alongside of a drink served with fruits and berries.

Fruits should be ordered daily in just such quantity as is actually required, as nearly as this can be estimated, and when delivered should be put into the icebox immediately, with the dairy products or by themselves, if there is room, and they should be kept there until time to prepare them for use. Never cut up or prepare more fruit and berries than are required for the day's business.

When decorating drinks with fruit a fruit fork should be used, unless the drink is to be strained; in that case, place the fruit in the serving glass. Always decorate tastily; it adds much

to the excellence of the drink and impresses the customer with the elegance of the service.

**DIRECTIONS FOR HANDLING
DOMESTIC AND IMPORTED
SPIRITUOUS LIQUORS AND
HIGH-PROOF WINES IN BULK.**

When bulk goods are received those which are to be used at once should be set out and the others rolled into the storage room or space. To tap a package, set it on end, bore a hole of proper size and adjust the faucet. Then set the package (cask, barrel or keg) firmly on the skid to prevent jarring while the liquor is settling. Keep the bung in the package and bore a vent hole on top with a small gimlet, thereby enabling the liquor to flow freely from the faucet. The liquor should not be drawn until it has had time to settle thoroughly.

A uniform temperature of 60 degrees F. should be maintained in storerooms.

In order to keep track of stock in a simple manner, a card should be tacked on the barrel giving the name of the liquor, contents of the package, date of first drawing and such other information as is desirable to preserve.

Whenever liquor is taken from the barrel, record the date and quantity drawn on the card. This record will be of value even to those dealers who keep complicated systems of accounts.

Bottle goods (spirituous and high-proof wines) in storeroom require no special attention further than ordinary care that the bottles do not become dirty and labels disfigured, if kept on shelves. It is best, however, to leave all such goods in the packing cases, except such as may be required for display in the bar or for daily use.

When decanting or bottling liquors and wines due care should be exercised to prevent the sediment from entering the decanters and bottles. A little fore-sight will enable the storekeeper to bottle his goods in perfect condition. It is only necessary to follow the contents of the packages and when they run low and show evidence of cloudiness, draw off and filter through filtering paper.

NEVER REDUCE WINES OR LIQUORS EXCEPT WITH DISTILLED WATER.

DRINKS TO BE MEMORIZED.

There are a certain number of drinks which are very old and yet will always endure, as they in reality constitute in volume the largest percentage of drinks sold daily over all the bars in the country. These drinks every barkeeper of any experience will serve or mix mechanically from long practice; but for those just learning the profession, they will require as much thought and practice in the beginning as the great number of other drinks given in this book. It is, therefore, important that the manner of mixing and serving these drinks—which are called for most frequently—should be committed to memory, in order that there may be no hesitancy on the part of the bartender when one of these popular drinks is ordered. For such drinks as are unusual, or rarely ordered, the bartender can refer to his vest pocket guide.

Absinthes.

American.	Service.
French.	
Italian.	

Ales and Beers, bottled or on draught.

Cobblers.

Brandy.
Whiskey.
Sherry.
Claret.

Cocktails.

Brandy.
Gin.
Whiskey.
Manhattan.
Martini.
Absinthe.

Eggnogs.

Plain.
Cold and **Hot**.

Fixes.

Brandy.
Gin.
Whiskey.

Fizzes.

Gin.
Brandy.

Flips.

Ale.
Brandy.
Whiskey.
Gin.
Wines.

High Balls (Scotch).**Juleps (Mint).****Lemonades (plain).****Pousse Cafes (American, French)****Punches.**

Hot Scotch.
Hot Irish.
Hot Rum.
Hot Whiskey.

Rickeys.

Gin.
Scotch.

Sangarees.

Ale or Porter.
Brandy.
Port or Sherry.

Skins.

Brandy.
Gin.
Whiskey.

Slings.

Brandy.
Gin.
Whiskey.

Smashes.

Brandy.
Gin.
Whiskey.

Sours.

Brandy
Gin.
Rum.
Whiskey.

Straights.

Brandy.
Gin.
Rum.
Whiskey.
Or any kind of spirituous liquor.

Toddies.

Brandy.
Gin.
Whiskey.

Tom and Jerry.

HOW TO SERVE SPIRITUOUS DRINKS TERMED "STRAIGHT DRINKS."

Place upon the bar in front of the customer two standard size whiskey glasses, one empty and the other containing cracked ice and water. Then place the bottle or decanter on the counter at the right-hand side of the customer, and let him pour his own drink.

FREE LUNCH.

If the extraordinary evolution of the elaborate free lunch of today from the primitive cracker bowl, cheese and smoked herring layout of a generation ago can be taken as an indication of what the future policy of the barman will be, it is a fair assumption that the free lunch has become a permanent institution in this country.

The enterprising barman who, recognizing the fact, endeavors to make the lunch a feature of his business, and infuses into it a spirit of liberality and good taste, will, in the long run, reap his full share of business, as the sharp competition has compelled all to use their best talents in this department.

Bars connected with hotels and restaurants have a decided advantage over the ordinary barman; nevertheless, the latter, by the exercise of good judgment in buying and preparing his lunch, can always offer the public sufficient inducement to patronize his place, especially if his liquors are of the best quality and the service above reproach.

For the ordinary bar, not connected with hotel or restaurant, a steam table affords a great advantage, as it en-

ables the barman to have such meats and other things as he may have had prepared outside, kept always hot and inviting. Where the business will justify the expense, a good lunch man, to carve and serve the lunch, at least from 11 A. M. until 3 P. M., will add largely to the success of this service. Many excellent dishes can be served at small expense, and are always palatable and satisfying when properly kept by means of the steam table or large chafing dishes. Lunches may be varied every day. A plentiful supply of small plates, knives, forks, etc., should be kept accessible to the customers on a side table of suitable size and covered with a clean tablecloth always.

A supply of small linen or paper napkins adds much to the service. The supply of foods for free lunches must, of course, be determined by the ability of the house to provide without loss, and while it would be impracticable, in the restricted space allowed in this work, to give an elaborate list of all dishes served, a few standard ones may be suggested which will meet with favor and do credit to any first-class house:

Anchovies.

Baked Beans.

Beef (Fresh or Corned, Round of).

Beets (Pickled).

Bread (Boston Brown, Graham, Rye, White).

Caviar.

Cheese (all kinds).

Codfish Balls (small).

Crackers.

Ham (whole).

Fish (Pickled or Smoked).

Frankfurters (Red Hots).

Meat Balls.
Mustard.
Olives.
Onions (young).
Pepper.
Pickles.
Pigs' Feet (Pickled).
Radishes.
Ragouts (of meats with mashed potatoes or macaroni).
Tomatoes (Sliced).
Salads (Meats, Tomatoes, Lettuce, etc.).
Salt.
Sandwiches (Meats, Cheese, Sardines, etc., cut small).
Sausages (Smoked and Sliced).
Soups.

And anything else which the market affords and the business justifies.

HINTS TO BARTENDERS.

It is the experience of all practical barmen that with but rare exceptions there are only a few of the vast number of drinks known to the profession ever called for in the regular routine of business, and these are the straight drinks and the old and well-known mixed drinks that have been handed along down the line to us from our ancestors. This great volume of new and fancy drinks has gradually accumulated by the invention of ambitious barmen and made popular by the patronage of some celebrities in fashionable life. They are, in fact, nearly all based upon the old standard drinks and acquire a certain individuality and a name by some slight variation of ingredients and they are evanescent.

HERE TODAY AND GONE TOMORROW.

But should any drink that has been invented in the last century—and is

worthy of record—be called for, you will find it given in this little volume.

This work also contains formulas for making drinks in quantities for all occasions. Any bartender can prepare these drinks in bulk without consulting the formula, as it is only necessary to know how many people he is expected to provide for, allow 20 drinks to the gallon and mix, using in proportion the ingredients required for one drink.

In tending bar take special pride in the scrupulous neatness of your appearance. White is the popular costume for tending bar; but that is much a matter of taste, as a neat black attire is quite as appropriate. The principal thing is to maintain an attractive appearance.

Be prompt in reporting for duty, and do not linger around the place when relieved by your opposite watch.

Avoid drinking or gambling with the customers of the house, and whilst observing uniform politeness in your intercourse with the trade, shun familiarity; for too much familiarity usually paves the way for requests from customers which it is not always to your best interests to grant.

The proper time to do the preparatory work for the day's business is in the early morning. When you open up, ventilate the bar and adjoining rooms thoroughly. Start the porter to sweeping, and see that he does so with wet sawdust.

Then have all urinals, toilet rooms, etc., thoroughly cleaned and supplied with clean towels, soap, etc.

See to the washing and cleaning of the mirrors, brass work, plate glass fronts, all transoms, skylights, etc., and on certain days have the furniture rubbed and polished.

Place all your glasses, while cleaning them, on one end of the bar, leaving room to serve early customers, and when the glassware is thoroughly clean and polished, arrange them tastily on your back bar, varying the arrangement occasionally to avoid monotony of effect. Give your working bench a thorough scrubbing; fill the ice compartments; arrange all your serving bottles, implements and materials in proper place and then prepare your fruits, berries, lemon peel, etc., for the day's trade.

The barman should always keep on hand an ample supply of glasses, and when necessary to add to the stock, purchases should be made with a view to match the glasses on hand—as an assortment of unmatched glasses is undesirable. During business hours glasses should not be permitted to remain upon the bar. Remove them the moment the customer has taken his drink, or as soon thereafter as possible.

Use great care in making change that no mistakes occur which are liable to cause embarrassment to the customer or annoy him in any way.

It is practically impossible to formulate any set of rules which will meet all the varied conditions under which bar-men, as a class, are liable to operate; but by studying closely this little book, barmen—both proprietors and bartenders—will be enabled to act intelligently and exercise their best judgment under almost any given set of circumstances.

Do not drop lemon peel into a cocktail after twisting it over the drink unless the customer requests it. The taste of the cocktail will be the same in both instances, as it is the oil from the peel which imparts the flavor.

Always place a spoon in a glass into

which you pour hot water. This will save breakage.

Do not shake drinks containing effervescent liquids; stir with a spoon.

Unless you can estimate accurately by the eye, always use the jigger to measure the liquor.

Hold all bottles containing effervescent liquids on a slant when drawing the cork and set them upright a moment or so after cork has been drawn.

Look out for cockroaches and red ants. Unless they are exterminated when they first appear, they will soon take complete possession of your bar.

**ALWAYS HEAT THE GLASS
FIRST WHEN SERVING HOT
DRINKS.**

HOW TO TAKE A CORK OUT OF A BOTTLE WITHOUT A CORK- SCREW AND WITHOUT DAM- AGING THE CORK OR BOTTLE.

This is a little trick well worth knowing, and has often done good service for barmen on occasions—such as picnics, etc., conducted by amateurs—where the humble but necessary little corkscrew was not provided.

Fold one or two large towels or your coat, or any article that will make a thick, soft pad. Hold the pad with one hand up against a wall, or a tree, or any resisting surface. Take the bottle in the other hand, holding it horizontally, and strike with the bottom of the bottle several times vigorously against the pad. At each blow the cork will be seen to creep out a little until it is out far enough to grasp with the fingers and withdraw.

This method will extract any cork from any bottle, no matter how

tightly it may be fitted, unless the bottle is capped. In that case remove the cap.

INFORMATION CONCERNING SPIRITUOUS LIQUORS.

The proper proof at which to serve domestic whiskies is about 93. To reduce whiskey, color a sufficient quantity of distilled water with burned sugar or caramel and mix. To determine the number of degrees of reduction required, ascertain, by means of the proper implements, the number of gallons contained in the barrel; then fill a glass jar with one gallon of whiskey and reduce it to 93. You will then know how much water it will require to reduce the gallons in the barrel.

Any wholesale dealer will teach you the use of the implements for gauging, reducing, etc.

Whiskey, not over five years old, is improved by the addition of about one pint of rock candy syrup to the barrel and a gallon of nut brown sherry wine.

Reduce all imported brandies, rums, gins, etc., to about 95 proof. In selling spirituous liquors always give preference to the domestic goods, as the profits are larger.

The reduction and blending of liquors in late years is most generally left to the wholesale dealers, who have both the experience and facilities to produce any article that the barman may order, and at less expense to him than if he should undertake to treat the goods himself.

JIGGER.

In many handbooks, where recipes are given for preparing drinks, the

"wineglass" is used as a standard of measurement, and to those who are experienced and well versed in the art it would not be the occasion of mistake or confusion, for the term "wineglass" is understood to represent exactly two ounces of liquid; but, as there are all kinds and sizes of wineglasses, the term is liable to confuse and mislead inexperienced persons, and for that reason it has been the aim of the author to use in his formulas the **Barman's Standard Measure** for one spirituous drink, and which is **The Jigger**.

The Jigger is a small conical measure of silver- or plated metal with a short stem, and holds exactly two ounces. It is more convenient to handle than a wineglass, and is the proper implement to use in mixing drinks, until, from sufficient experience, the bartender can judge unerringly by the eye of the several quantities called for in any given formula.

THE EQUIPMENT, STOCK, Etc., FOR A FIRST-CLASS BAR.

GLASSES, Etc.

Absinthe (Drip).
Mugs (Ale, Eggnog, Tom and Jerry).
Cups (Punch).
Beer (Shells and Steins).
Cocktail.
Claret.
Champagne.
Sour.
Cordial.
Fizz.
Hot Water.
John Collins.
Cobbler.
Julep.

Lemonade.
Mineral Water.
Pony (Beer).
Pony (Liquors, holds 1 oz.).
Port Wine.
Sherry Wine.
Rhine Wine.
Water.
Whiskey.

SUPPLIES, FRUITS, EXTRACTS, Etc.

Berries.
Cheese.
Cherries.
Crackers.
Eggs.
Honey (strained).
Jamaica ginger.
Lemons.
Limes.
Mint.
Molasses.
Olives.
Oranges.
Peppermint.
Pineapples.
Popcorn.
Sugar (powdered, loaf and granulated).
Syrup (gum).

TOOLS, UTENSILS, Etc.

Bottles (Serving, Mixture and Stock).
Bowls (Punch, Sugar, Tom and Jerry,
Cracker, Ice, Finger, for Spoons and
Strainers).
Boxes (for Salt, Sugar and Supplies
generally).
Boxes (Match, Pepper and Salt).
Brace and Bit.
Brooms (Floor—Whisk).
Brushes (Clothes, Hair, Scrubbing,
Silver, Window).
Bung Starter.

Business Cards.
Cash Register.
Combs (Hair).
Cork Press.
Cork Pullers.
Corkscrew (Counter).
Corkscrew (Hand).
Demijohns (large and small).
Directory (City and Business).
Dishes (Fruit).
Dishes (Spice).
Dusters.
Dust Pans.
Egg Beaters.
Envelopes.
Faucets for Ale.
Faucets for Beer.
Faucets for Champagne Bottles.
Faucets for Liquor.
Filtering Bags and Paper.
Flasks, Quarts.
Flasks, Pints.
Flasks, $\frac{1}{2}$ pints.
Forks (Fruit).
Forks, Table.
Funnels.
Furniture Oils and Polish.
Gimlet.
Hammer.
Hot Water Kettle.
Ink.
Ice Pick.
Ice Scoop.
Ice Shaver.
Jars (Glass for Straws).
Jiggers.
Knives, Lemon.
Knives, Table.
Labels.
Lemon Squeezers.
Liquor Gauge.
Liquor Pump.
Liquor Thieves.
Mallet.

Matches.
Measures for Ale.
Measures for Beer.
Measures for Liquor.
Mop Handles and Wringers.
Muddler.
Nails and Tacks.
Newspaper File.
Nutmeg Graters.
Paper (Wrapping and Writing).
Paste.
Pens.
Pitchers (Honey and Syrup).
Pitchers (Water, Punch, Molasses).
Punch Ladles.
Rack for Railroad Time Tables.
Rubber Hose (for drawing liquor).
Ruler (for beer foam).
Screws.
Segar Cutter.
Set of Books.
Shakers.
Shot (to Clean Bottles).
Sieve.
Soap (Toilet and Scrubbing).
Spittoons.
Sponges.
Spoons (long and short).
Stepladder.
Stoppers and Corks.
Strainers (for Individual Drinks).
Straws.
Sugar Tongs.
Telephone.
Thermometers.
Ticker (for Quotations and Sporting News).
Toilet Paper.
Tom and Jerry Mugs.
Towels, Hand Glass, Roller.
Trays.
Twine.
Vents (for Beer).
Waiters.

Washing Soda.
Water Pails.
Whitening.

STOCK.

Bitters.

Angostura.
Boker's.
Bonekamp.
Hostetter's.
Orange.
Peyschaud.

Cordials and Liqueurs.

Abricotine.
Absinthe.
Anisette.
Benedictine.
Celery Extract.
Chartreuse.
Creme de Cocoa.
Creme de Menthe.
Creme Yvette.
Curacoa.
Kirschwasser.
Kuemmel (Gilka or Russia).
Maraschino.
Vermouth (French or Italian).

Malt and Spirituous Liquors.

Ales (in bulk and bottled).
Beers (in bulk and bottled).
Brandies.
Gins.
Rums.
Whiskies.

Mineral Waters and Soft Drinks.

Aerated Chalybeate Water.
Apollinaris.
Bromo Seltzer.
Congress Water.
Carbonated Lime Water.
Ginger Ales (Domestic and Imported).

Hathorn Water.
Hunyadi-Janos.
Lithia Water.
Magnesia Water.
Red Raven Splits.
Sarsaparilla.
Seltzer Water (Syphon).
Soda Water (DelaTour).
Vichy Water (Imported).
Waukesha Waters (Carbonated).

Wines, Imported and Domestic.

Angelica.
Burgundy.
Champagne.
Catawba (Sweet and Dry).
Claret.
Hock.
Madeira.
Moselle.
Muscatelle.
Port.
Riesling.
Rhine.
Sauterne.
Sherry.
Tokay.

NOTE.—*Keep a supply of all the California and other standard Domestic Wines.*

TOASTS

A Silent Toast.

To our comrades who have fallen.

The United Kingdom.

May the Rose of England fairer blow,
And Scotland's thistle taller grow;
May Erin's shamrock brighter shine,
And Cambria's leek with all entwine,
To form a votive wreath to lie
On Freedom's breast, where all would
die.—M.

Ireland.

Here's all that I wish thee,
Great, glorious and free,
First flower of the earth,
And first gem of the sea.—Moore.

Here's to the land of the shamrock so
green;
Here's to each lad and his darling
colleen;
Here's to the ones we love dearest and
most,
And may God save old Ireland! an
Irishman's toast.

Scotland.

To "Scotia!" my dear, my native soil
For whom my warmest wish to
heaven is sent,
Long may thy hardy sons of rustic toil
Be blest with health and peace and
sweet content.—Burns.

We toast ye, the nicht, the hill and
the heather,
The land o' the bonnet, the plaid and
the feather,
The land o' the mountain, the stream,
and the river,
The land of our ancestors, Scotland
for ever!—G. W. McLaren.

Wales.

Here's to the Principality of Wales,
Her native wealth, her lovely hills and
dales,
Her gift of song, her harp of hon-
oured name,
Her olden industries, her ancient
fame.—M.

Imperial Federation.

Now we pledge the hundred Englands
Up and down the sea,
And the spirit that can bring lands—
Federated—Free—
into one imperial Union
For the good of all,
Strong in brotherly communion
Let what will befall.—M.

Canada.

Here's to the land of the rock and
the pine;
Here's to the land of the raft and
the river;
Here's to the land where the sun-
beams shine,
And the night is bright with the
north light's quiver.
Here's to the buckwheat that smokes
on her board;
Here's to the maple that sweetens
her story;
Here's to the scythe that she swings
like a sword,
And here's to the fields where she
gathers her glory.
—W. Wye Smith.

Australia.

We all are English, though new Mel-
bourne poses
Upon Port Phillip as a southern
queen,

And old, in dells of Derbyshire still
dozes

A fit handmaiden for a rustic scene.
We all are English, born in one great
union

Of blood and language, history and
song,
All English, and to cherish our com-
munion

We shall present a common front
to wrong.—Douglas Sladen.

England and America.
May Peace for evermore abide,
And nothing but the sea divide.—M.

England and France.
Our ancient foe, our modern friend,
So may she abide until the end.—M

Here's to Woman, the source of all
our bliss,
There's foretaste of heaven for us in
her kiss,
But from queen on her throne to a
maid in her dairy,
They're all alike in one respect—
Contrary.

Champagne for our real friends and
real pain for our sham friends.

To the Hardware Trade.
Although they profess to honesty,
They sell iron and steel for a living.

To Our Friends.
The Lord gives us our relatives;
Thank God we can choose our friends.

May we kiss whom we please,
And please whom we kiss.

Sing and the hills will answer;
Sigh, it is lost on the air.
The echoes bound to a joyous sound,
And good wine banishes care.

Woman—she needs no eulogy—she
speaks for herself.

As for the women, though we scorn
and flout 'em,
We may live with, but not without
them.

Drink and the world drinks with you,
Swear off and you drink alone.

May you all be hung, drawn and quar-
tered!
Yes—hung with diamonds,
Drawn in a coach and four
And quartered in the best houses in
the land.

In poker, like a glass of beer,
You draw to fill.

Drink! and we'll ne'er be planted deep;
Drink! and our graves will ne'er be
dug;
No wives and kids will stand round
and weep,
For they'll just pour us back in the
jug.

Now, boys, just a moment! You all
had your say,
While enjoying yourselves in so pleas-
ant a way.
We've toasted our sweethearts, our
friends and our wives,
We've toasted each other, wishing all
merry lives;

But I now will propose to you the
 • toast that is best—
 'Tis one in a million, and outshines the
 rest—
 Don't frown when I tell you this toast
 beats all others—
 But drink one more toast, boys, a
 toast to Our Mothers.

Here's to those who'd love us
 If we only cared.
 Here's to those we'd love
 If we only dared.

Here's to champagne, the drink divine,
 That makes us forget our troubles;
 It's made of a dollar's worth of wine
 And three dollars' worth of bubbles.

God made man
 Frail as a bubble;
 God made Love,
 Love made trouble;
 God made the Vine,
 Was it a sin
 That Man made Wine
 To drown Trouble in?

After man came woman—and she
 has been after him ever since.

Grace George's Toast in "Pretty
 Peggy."

Here's to the men! God bless them!
 Worst of me sins, I confess them!
 In loving them all; be they great or
 small,
 So here's to the boys, God bless
 them!

May we never murmur without
 cause, and never have cause to mur-
 mur.

Here's a health to all good lassies!
Pledge it merrily, fill your glasses!
Let the bumper toast go round.

Toast to Publishers.

Here's to the man who disseminates
brains;
When the quality's bad it's the devil
who gains.

Toast to a Sad Man.

Here's to the knees that are always
quaking;
Here's to the hearts that are always
breaking;
May they be steeped in mellow whis-
key,
Or plunged in rich "Lacryma-Christi."

Wine is good,
Love is better;
False morals spin a spider's fetter.
So fill up the bowl,
Be a jolly old soul,
And you'll be loved by your girl when
you get her.

Be flush and your friends are many,
Go broke and you lose them all;
You're a great old sport at \$4 a quart,
But not if you happen to fall.

Toast to the Prohibitionist.

Here's to our countryman, exceeding-
ly pious;
He can't swallow straight goods; his
mouth's cut on the bias.

"Let her go, Gallagher."

Here's to those who wish us well,
And those who don't may go to—
heaven.

Then wreathe the bowl
With flowers of soul,
The brightest wit can find us;
We'll take a flight
Towards heaven tonight,
And leave dull earth behind us.

Fill the bumper fair!
Every drop we sprinkle
O'er the brow of care
Smooths away a wrinkle.

There is room in the halls of pleasure
For a long and lordly train;
But one by one we must all file on
Through the narrow aisles of pain.

Here's to common sense—a most
uncommon thing.

Here's to the Man in the Moon—the
fuller he gets the brighter he grows.

Home.

The place where you are treated
best and grumble most.

The Physician — although protes-
sedly a good man, the worse people
are the more he is with them.

Here's to a bird, a bottle and an open-
work stocking,
There's nothing in this that's so very
shocking.
The bird came from Jersey, the bottle
from France,
The open-work stocking was seen at
a dance.

What Care I.

I build my castles in the air,
They end in smoke—I don't care.

To Our Friends.

The Lord gives us our relatives;
Thank God we can choose our friends

May we kiss whom we please,
And please whom we kiss.

Here's to you as good as you are,
And to me as bad as I am;
As good as you are and as bad as I am,
I'm as good as you are, as bad as I
am.

The Hedger—He makes no friend
who never makes a foe.

Through this toilsome world, alas!
Once, and only once, we pass
If a kindness we may show,
If a good deed we may do
To our suffering fellow-men,
Let us do it when we can,
Nor delay it, for 'tis plain
We shall not pass this way again.

Say, why did Time
His glass sublime
Fill up with sand unsightly,
When wine, he knew,
Runs brisker through
And sparkles far more brightly?

Rip Van Winkle Toast.
Here is your goot helt,
Und your family's goot helt,
Und may you all live long und brospere.

O! threats of hell and hopes of para-
dise;
One thing at least is certain: this life
flies;

One thing is certain, and the rest it
lies;
The flower that once hath blown for-
ever dies.

Here's to our wives, who fill our lives
With little bees and honey!
They break life's shocks, they mend
our socks—
But don't they spend the money!"

Here's to Life! Our entrance into it
naked and bare;
Our journey through it, trouble and
care;
Our exit from it, God knows where;
But, if we're all right here, we're all
right there.

Eugene Field's Toast to the Ladies.

The wimmin!
So let us all; yes, by that love which
all our lives rejoices,
By those dear eyes that speak to us
with love's seraphic voices.
By those dear arms that will infold us
when we sleep forever,
By those dear lips that kiss the lips
that may give answer never,
By mem'ries lurkin' in our hearts an'
all our eyes bedimmin',
We'll drink a health to those we love
an' who love us—the wimmin!

Here's lovers two to the maiden true,
And four to the maid caressing,
But the wayward girl with lips that
curl
Keeps twenty lovers guessing.

To the Widow.

Be to her virtues very kind,
Be to her faults a little blind.

A glass is good, a lass is good,
And a pipe to smoke in cold weather;
The world is good and the people are
good,
And we're all good fellows together.

You may run the whole gamut of color
and shade,
A pretty girl—however you dress
her—
Is the pretties thing that ever was
made,
And the last one is always the pret-
tiest,
Bless her!

Laugh at all things,
Great and small things,
Sick or well, at sea or shore;
) While we're quaffing
Let's have laughing,
Who the devil cares for more?

Who loves not women, wine and song,
Will be a fool his whole life long.

Here's to the gladness of her gladness
when she's glad,
Here's to the sadness of her sadness
when she's sad;
But the gladness of her gladness,
And the sadness of her sadness,
Are not in it with the madness of her
madness when she's mad!

Here's to turkey when you are hun-
gry,
Champagne when you are dry;
A pretty girl when you need her,
And heaven when you die.

Here's to a long life and a merry one,
A quick death and an easy one,
A pretty girl and a true one,
A cold bottle and another one.

Take the glass away—
 I know I hadn't oughter—
 I take a pledge—I will—
 I never will drink water.

To the old, long life and treasure;
 To the young, all health and pleasure.
 Let the world slide, let the world go;
 A fig for care, and a fig for woe;
 If I can't pay, why I can owe,
 And death makes equal the high and low.

Drink, for you know not
 Whence you came, nor why;
 Drink, for you know not why
 You go, nor whence.

The world is filled with flowers,
 The flowers are filled with dew,
 The dew is filled with love
 For you and you and you.

Some men want youth and others
 health,
 Some from a wife will often shrink;
 Some men want wit and others
 wealth—
 May we want nothing but to drink.

May Dame Fortune ever smile on you;
 But never her daughter—
 Miss Fortune.

The Drummer's Toast.
 Fill, boys, and drink about;
 Wine will banish sorrow!
 Come, drain the goblet out;
 We'll have more tomorrow.
 I drink it as the Fates ordain it,
 Come, fill it, and have one with
 rhymes;

Fill up the lonely glass, and drain it
In memory of dear old times.

Here's to the club girl,
Here's to the tub girl,
Here's to the lass who looks you
through;
Here's to the mannish girl,
Here's to the clannish girl—
Drink to 'em standing—the petticoat
crew!

Here's to the girl that's strictly in it,
Who doesn't lose her head even for
a minute,
Plays well the game and knows the
limit,
And still gets all the fun there's in it.

Friend of my soul! this goblet sip—
'Twill chase away the pensive tear;
'Tis not sweet as woman's lip,
But, O! 'tis more sincere.

Old Shoes.

How much a man is like old shoes,
For instance, both a soul can lose,
Both have been tanned, both are made
tight

By cobblers, both get left and right.
Both need a mate to be complete,
And both were made to go on feet.
With shoes the last is first; with man
The first shall be the last; and when
The shoes wear out they're mended,
too—

When men wear out they're men dead,
too.

They both need heeling, both re-soled,
And both in time turn all to mould,
They both are trod upon, and both
Will tread on others, nothing loath.
Both have their ties, and both incline,
When polished, on the world to shine.

They both peg out, so would you
 choose
 To be a man or be his shoes?

May friendship propose the toast,
 and sincerity drink it.

Here's to health to those we love best.

A cheerful glass, a pretty lass,
 A friend sincere and true,
 Blooming health, good store of wealth,
 Attend on me and you.

May we either say nothing of the ab-
 sent, or speak of them like a friend.

Here's to the wings of love—
 May they never moult a feather,
 Till my big boots and your little shoes
 Are under the bed together.

Leave politics to statesmen and thinkers,
 But be jolly here with merry drinkers.

Were't the last drop in the well,
 As I gasp'd upon the brink,
 Ere my fainting spirit fell,
 'Tis to thee that I would drink.

—Byron.

May the chicken never be hatched
 that will scratch on your grave.

The Sphere of Woman.

They talk about a woman's sphere as
 though it had a limit;
 There's not a place in earth or heaven,
 There's not a task to mankind given,
 There's not a blessing or a woe,
 There's not a whispered yes or no,
 There's not a life or birth,
 That has a feather's weight of worth—
 without a woman in it.

Toast Drunk by Dying Englishman in
the Black Hole of Calcutta.

Stand to your glasses steady,
And drink to your comrade's eyes;
Here's a cup to the dead already,
And hurrah for the next that dies.

May the best day we have seen be the
worst that is to come.

Laugh and the world laughs with you,
Weep and you weep alone;
For this grand old earth must borrow
its mirth,
It has troubles enough of its own.

Here's to the girl I love—
I wish that she were nigh;
If drinking beer would bring her here,
I'd drink the damn place dry.

Come, charge high again, boy, nor let
the full wine
Leave a space in the brimmer, where
daylight may shine;
Here's the friends of our youth—tho'
of some we're bereft,
May the links that are lost but endear
what are left.

Here to the triple alliance—
Friendship, Freedom and Wine

Although out of sight, we recognize
them with our glasses.

'Here is a riddle most abstruse:
Canst read the answer right?
Why is it that my tongue grows loose
Only when I grow tight?"

Here's to Love—the only fire against
which there is no insurance.

Elks' Eleven o'clock Toast.
Look at the clock, 'tis the hour of
eleven,
Think of those on earth and those in
heaven;
Think of wives, sweethearts and
mothers,
Drink in silence to our absent brothers.

Fill the goblet again; for I never be-
fore
Felt the glow which now gladdens my
heart to its core.
Let us drink; who would not? since
through life's varied round
In the goblet alone no deception is
found.

Let's be gay while we may,
And seize love with laughter;
I'll be true as long as you,
And not a moment after.

I love everything that's old—old
friends, old times, old manners, old
books, old whiskey.

Knock and the world knocks with you
Boast and you boast alone.
The bad old earth is a foe to mirth,
And has a hammer as large as your
own.
Buy and the gang will answer,
Sponge and they stand and sneer;
The revelers joined to a joyous sound
And shout from refusing beer.
Be rich and the men will seek you,
Poor, and they turn and go—
You're a mighty good fellow when
you are mellow
And your pockets are lined with
dough.
Praise and the cheers are many,
Beef and the world goes by;

Be smooth and slick and the gang will
stick

As close as the hungry fly.
There is always a crowd to help you
A copious draught to drain;
When the gang is gone you must bear
alone

The harrowing stroke of pain.

Woman—the conundrum of the age.
We can't guess her, but we'll never
give her up!

To the Legal Fraternity.

Here's to the bride and mother-in-law,
Here's to the groom and father-in-law.
Here's to the sister and brother-in-law,
Here's to the friends and friends-in-
law,

May none of them need an attorney-
at-law.

A toast to Dan Cupid, the great evil-
doer,

A merciless rogue—may his darts ne'er
grow fewer.

Here's to the love that lies in woman's
eyes,

And lies, and lies, and lies.

"When we go home late, may we find
our wives where

Cain found his—in the land of Nod."

Here's to Woman—"the fairest work
of the Great Author. The edition is
large, and no man should be without a
copy."

Here's to her who halves our sorrows
and doubles our joys.

The world is good and the people are
good,
And we're all good fellows together.

Never Mind the Knockers.

Never mind the knockers.
Go ahead and make your play;
They're in every worker's way;
Never mind the knockers.
Every one who seeks to shine,
If successful, they malign;
'Tis of fame a certain sign—
Never mind the knockers.

They strike only those who climb;
Never mind the knockers.
'Tis success they deem a crime;
Never mind the knockers.
If they hammer at your name,
Then, be sure, you're in the game;
'Tis a species of acclaim;
Never mind the knockers.

Then to this flowing bowl did I adjourn,
My lip the secret well of life to learn;
And lip to lip it murmur'd—

"While you live,
Drink!—for once dead, you never shall
return."

—Omar Khayyam.

Here's a health to those we love best—
Our noble selves—God bless us;
None better and many a damn sight
worse.

Drink today, and drown all sorrow;
You shall, perhaps, not do it tomorrow.
—Beaumont and Fletcher.

While we live let us live in clover,
For when we're dead we're dead all
over.

"Happy days."
"Set 'em up again."

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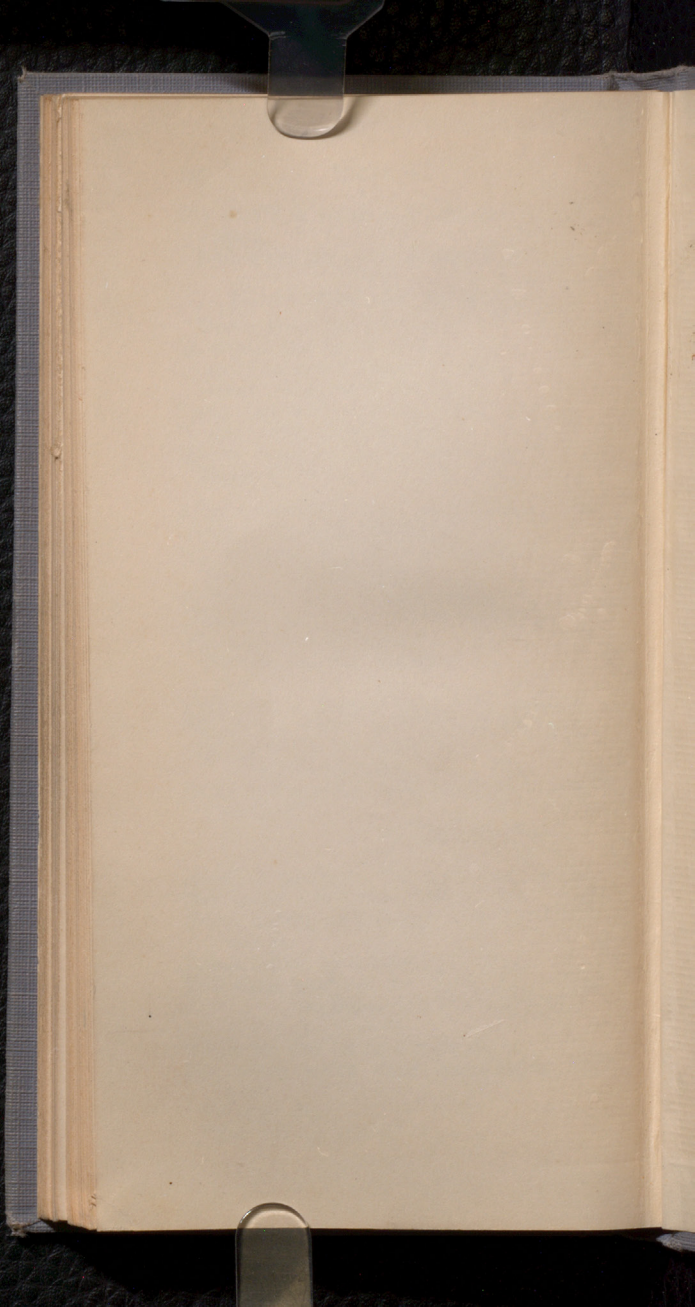
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